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# bake FROM scratch®

54 SUMMER RECIPES + IDEAS

## BETTER-THAN-BAKERY *cookies*

A Pro's Secret for Better Bakes

page 67

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# Peaches, Pastries, and a Plane Ticket to Paradise

No matter how many years go by, summer still sweeps me right back to childhood with its unmistakable "school's out" energy. Lazy days, farmstands overflowing with sun-ripened produce, and the promise of vacation all wrapped in a humid Southern hug—it's a vibe, and I'm here for it (at least for a few weeks).

This issue is brimming with stories, recipes, and techniques to stir up some nostalgia, spark your wanderlust, and make the most of the juicy gems you're piling into your market tote. Looking out for your inner kid? Make a beeline for the bakery-style cookies on page 67—supersized, unapologetically indulgent, and, yes, sprinkles absolutely included. And because it was time to give a legend its due, *the* chocolate chip cookie gets its gold standard moment. No chopped chocolate. No fancy fèves or wafers. Don't miss our classic chip-studded beauty on page 33.

Then we jet off to the island paradise of Hawai'i, where the baking scene is just as vibrant as the scenery. We're shining a light on the bakers, bakeries, and recipes that capture the spirit of the islands—rich with culture, community, and culinary heritage that runs deep. I'm already dreaming about a future baking retreat there (who's coming?). Maui holds a special place in my heart—honeymoon memories and daily bakery stops included—but it was Leoda's Kitchen and Pie Shop that truly stole the show and kick-started my hunt for more sweets spots across the islands.

Now, while we're taking this stroll down memory lane, let's talk about one of summer's most perfect pleasures: biting into a ripe peach and letting the juice run wild. It's a rite of summer. After that first messy, glorious bite? It's time to bake. The Roasted Peach Bundt Cake on page 13 is calling. But wait—there's even more fruit-fueled magic ahead: cherries in batter, cherries on top of a cake, and cherries taking center stage in an upside-down masterpiece, all starting on page 59. It's a celebration with endless possibilities, and you're invited.

However you choose to savor this season, I hope it's delicious—relishing the long days, sweet moments, and adventures that begin right in your kitchen.

Preheat your oven; it's time to bake!

Brian

Brian Hart Hoffman
Editor-in-Chief

Roasted Peach Bundt Cake, PAGE 14

2015 • 2025
bake FROM scratch
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OUR BEST RECIPES FROM THE PAST DECADE
Reader-Favorite Cakes, Breads, Cookies + More

## Celebrate the 10th Anniversary of *Bake from Scratch*!

This special edition, available now, features a look back on key milestones and memories from a decade of *Bake from Scratch*, plus a selection of readers' most beloved recipes and a few of my favorites.

**Get the issue now at *bakefromscratch.com/shop*.**

Leoda's Kitchen and Pie Shop, PAGE 83

**BUT WAIT, THERE'S MORE!**

We're sharing even more memories and highlights with you, including a look into our professional test kitchens and photography studios, photos from our Baking Retreats over the years, and signature recipes created for our fifth anniversary in 2020. Plus, you can watch an exclusive conversation between Hoffman Media EVP/Chief Content Officer Brooke Bell and me on how the magazine was conceived, its early days, and how the brand has transformed over the past decade while staying true to its mission of celebrating baking worldwide.

***bakefromscratch.com/10th-anniversary***

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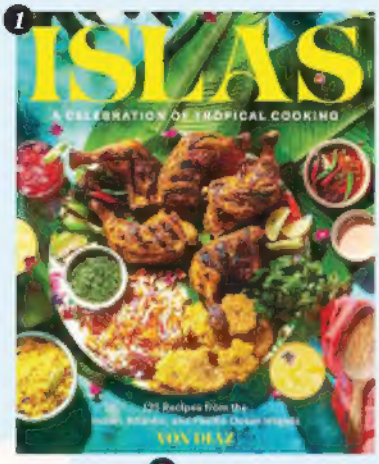
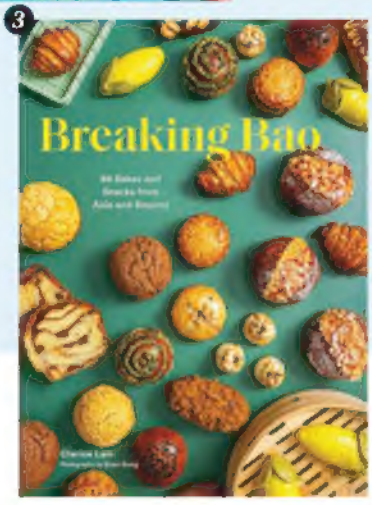
# Say "Aloha" to Tropical Baking

*Get in the island spirit with these books that highlight the diversity of Polynesian, Hawai'ian, and pan-Asian cuisine*






## 1 *Islas: A Celebration of Tropical Cooking*

**BY VON DIAZ**

Emmy Award-winning radio producer, documentarian, and food historian Von Diaz explores the many ways that traditional tropical recipes are created, have evolved, and have been preserved on islands spanning the Atlantic, Pacific, and Indian Oceans. Sharing dozens of ingenious cooking techniques, vibrant local ingredients, and complementary taste profiles, this narrative cookbook details an array of flavor essentials and common ingredients in numerous dishes such as Penikeke Lapotopoto (Samoan Round Pancakes) [small, round, lightly sweet fritters] and Black Cake, a rum-soaked Jamaican and Trinidadian fruitcake, punctuated by local stories and comprehensive guides to re-create beloved dishes in your home kitchen.

**vondiaz.com**

## 2 *To Lahaina, with Love*

**BY FRESH HELP MAUI**

Following the devastating fires that tore through Maui in 2023, local fisherman Chimo Shipp sprang into action to help his community. Providing food, fuel, clothing, and supplies, he and his team soon created the nonprofit organization Fresh Help Maui to continue feeding the community after the initial rush of relief. This cookbook shares dishes from local chefs who were monumental in helping the island recover after tragedy, and their stories are interspersed alongside delectable recipes, from those rooted in Indigenous cuisine to modern local fusions, such as Pineapple Lilikoi (passion fruit) Pie and Taro Donuts with Molokai Sweet Potato Glaze. All proceeds go to Fresh Help Maui to help give back to the Lahaina community.

**thelahainacookbook.org**

## 3 *Breaking Bao*

**BY CLARICE LAM**

Acclaimed pastry chef Clarice Lam introduces readers to a taste of her heritage and world travels in this visually stunning cookbook filled with a variety of pan-Asian–inspired baked goods, from savory *bao* recipes to decadent cakes. Clarice creates a captivating juxtaposition of beloved treats from her childhood combined with traditional European techniques and featuring flavor-filled Asian ingredients, such as her Ovaltine Mochi Marjolaine (a chocolate and meringue layer cake) and Vietnamese Coffee Viennetta (a creamy layered ice cream dessert), both of which highlight popular European desserts while incorporating delicious Asian ingredients.

**claricelam.com**

## Expertly tested recipes featuring premium ingredients

The recipes in each issue pass through the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your kitchen success in mind.

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Roasted Peach Bundt Cake, PAGE 13

# Classic AND Contemporary

RECIPE DEVELOPMENT BY OLA AGBODZA

*Combinations of beloved international ingredients create these bold flavors and memorable bakes*

Dubai Chocolate Layer Cake,
PAGE 13

# july

## ROASTED PEACH BUNDT CAKE

Makes 1 (10-cup) Bundt cake

*Take full advantage of juicy, ripe summer peaches by roasting them with caramelly brown sugar and butter for a rich, jammy addition to this buttery cake. A touch of Chinese five-spice powder adds a warming and aromatic depth of flavor.*

- 1¼ pounds (793 grams) fresh peaches, halved and pitted
- ¼ cup (55 grams) firmly packed light brown sugar
- 2 tablespoons (28 grams) unsalted butter, melted
- 1 cup (227 grams) unsalted butter, softened
- 2 cups (400 grams) granulated sugar
- 3 large eggs (150 grams), room temperature
- 1 large egg white (30 grams), room temperature
- 2¾ cups (344 grams) plus 3 tablespoons (24 grams) all-purpose flour, divided
- 1¼ teaspoons (5.25 grams) kosher salt
- 1½ teaspoons (7.5 grams) baking powder
- 1½ teaspoons (3 grams) Chinese five-spice powder
- 1 cup (240 grams) whole buttermilk, room temperature
- 1½ teaspoons (6 grams) vanilla extract, divided
- 1½ cups (180 grams) confectioners' sugar

**1.** Preheat oven to 425°F (220°C). Line a rimmed baking sheet with parchment paper.
**2.** On prepared pan, toss together peaches, brown sugar, and melted butter until peaches are well coated. Arrange peaches cut side down.
**3.** Bake until lightly browned on bottom, about 10 minutes. Turn peaches, and bake until fork-tender, 7 to 10 minutes more. Let cool completely on pan on a wire rack. Reserve 4 ounces (113 grams) roasted peaches. Chop remaining roasted peaches into small pieces. Reduce oven temperature to 325°F (170°C).
**4.** In the bowl of a stand mixer fitted with the paddle attachment, beat softened butter and granulated sugar at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape paddle and bottom and sides of bowl. Add eggs and egg white, one at a time, beating well after each addition.
**5.** In a large bowl, whisk together 2¾ cups (344 grams) flour, salt, baking powder, and five-spice powder. In a small bowl, stir together buttermilk and 1 teaspoon (4 grams) vanilla. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition.
**6.** In a medium bowl, toss together chopped peaches and remaining 3 tablespoons (24 grams) flour to coat. Gently fold peach mixture into batter.
**7.** Spray a 10-cup Bundt pan with baking spray with flour. Spread batter into prepared pan. Tap pan on a kitchen towel-lined counter a few times to settle batter and release any air bubbles.
**8.** Bake until a wooden pick inserted near center comes out clean and an instant-read thermometer registers at least 205°F (96°C), 1 hour and 35 minutes to 1 hour and 45 minutes. Let cool in pan for 15 minutes. Invert cake onto a wire rack, and let cool completely.
**9.** Using a rubber spatula, press reserved roasted peaches through a fine-mesh sieve into a small bowl, reserving liquid.
**10.** In another small bowl, whisk together 3 tablespoons (45 grams) reserved peach liquid, confectioners' sugar, and remaining ½ teaspoon (2 grams) vanilla until smooth and well combined. Pour onto cooled cake. Let stand until glaze is set before serving, about 30 minutes. Cover and refrigerate for up to 3 days.

Find the Heritage Bundt Pan we used for this recipe at **bakefromscratch.com/shop.**

# august

## DUBAI CHOCOLATE LAYER CAKE

Makes 1 (8-inch) cake

*Inspired by the Dubai chocolate bars that have taken social media by storm in recent months, this indulgent bake combines rich chocolate layer cake, a decadent drizzle of ganache, and a crunchy, nutty filling. In the original Dubai chocolate bar, a filling is made with shredded phyllo dough, or kataifi, that is toasted to golden brown and mixed with pistachio cream and tahini. In our iteration, we first created a candied pistachio brittle that doubles as the base of the creamy filling and as a crunchy decoration for the cake.*

- ½ cup (113 grams) unsalted butter
- ¾ cup (64 grams) Dutch process cocoa powder
- 1¾ cups (385 grams) firmly packed dark brown sugar
- 1 cup (240 grams) hot brewed coffee
- ¾ cup (180 grams) whole buttermilk
- 2 large eggs (100 grams), lightly beaten

2 teaspoons (8 grams) vanilla extract
1½ cups (188 grams) all-purpose flour
2 teaspoons (10 grams) baking powder
½ teaspoon (2.5 grams) baking soda
½ teaspoon (1.5 grams) kosher salt
Pistachio Kataifi Filling (recipe follows)
Chocolate Buttercream (recipe follows)
Chocolate Ganache (recipe follows)
Garnish: crushed reserved candied pistachio brittle

1. Preheat oven to 325°F (170°C). Spray 2 (8-inch) round cake pans with baking spray with flour.
2. In a medium saucepan, melt butter over medium heat. Whisk in cocoa; cook until fragrant, about 1 minute. Remove from heat; whisk in brown sugar, hot coffee, and buttermilk until sugar dissolves. Whisk in eggs and vanilla.
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Gradually add flour mixture to cocoa mixture, whisking just until combined. Divide batter between prepared pans (about 3 cups or 685 grams each).
4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 40 to 45 minutes. Let cool in pans for 10 minutes. Invert cake layers onto a wire rack, and let cool completely.
5. Place 1 cooled cake layer on desired serving platter.
6. Unwrap cold Pistachio Kataifi Filling, and place on cake layer. Top with remaining cake layer. Spread Chocolate Buttercream on top and sides of cake. Pour Chocolate Ganache onto cake, using an offset spatula to push over edges. Garnish with reserved praline, if desired. Cover and refrigerate for up to 3 days.

## Pistachio Kataifi Filling

Makes about 3 cups

3 tablespoons (42 grams) unsalted butter
8 ounces (227 grams) thawed frozen kataifi (shredded phyllo dough; see Note), roughly chopped
1 cup (200 grams) granulated sugar
¼ cup (60 grams) water, plus more for brushing
2 tablespoons (42 grams) light corn syrup
1½ cups (222 grams) roasted unsalted pistachios
1 tablespoon (9 grams) sesame seeds
½ teaspoon (2.5 grams) baking soda
½ teaspoon (1.5 grams) kosher salt
½ cup (120 grams) heavy whipping cream
⅓ cup (40 grams) confectioners' sugar
¼ cup (57 grams) unsalted butter, melted
3 to 4 drops green gel food coloring (optional)

1. In a large heavy-bottomed saucepan, melt butter over medium-low heat. Add kataifi; cook, stirring constantly, until golden brown, 12 to 15 minutes. Transfer to a large bowl; let cool completely.
2. Line a rimmed baking sheet with heavy-duty foil; lightly spray with cooking spray.
3. In a medium saucepan, stir together granulated sugar, ¼ cup (60 grams) water, and corn syrup. (Mixture should resemble wet sand.) Bring to a boil over medium heat, stirring just until sugar dissolves. (Do not stir once mixture starts to boil.) Cook, brushing sides of pan with a pastry brush dipped in water, until mixture is a light amber color and a candy thermometer registers 300°F (149°C) to 310°F (154°C), 8 to 10 minutes. Remove from heat, and quickly stir in pistachios, sesame seeds, baking soda, and salt. Pour onto prepared pan. Using a heatproof spatula, carefully spread mixture into a single layer. Let cool completely.
4. Roughly chop or break candied pistachio brittle into small pieces; reserve 2 to 3 tablespoons (about 20 to 30 grams) for cake garnish, if desired.
5. In the work bowl of a food processor, process remaining pistachio brittle until a thick, dough-like paste forms, 4 to 6 minutes. Add cream, confectioners' sugar, melted butter, and food coloring (if using), and process until mixture is smooth, 2 to 4 minutes, stopping to scrape sides of bowl. Stir pistachio mixture into toasted kataifi until well combined.
6. Line an 8-inch round cake pan with plastic wrap, letting excess extend over sides of pan. Spread pistachio mixture into an even layer in prepared pan. Cover with excess plastic wrap, and refrigerate for at least 1 hour before using.

**Note:** *Be sure you are buying dough that says "kataifi" or "shredded phyllo dough" on the package. Chopping or shredding full-size sheets of phyllo dough will not work for this.*

## Chocolate Buttercream

Makes 4 cups

1¼ cups (284 grams) unsalted butter, softened
½ teaspoon (1.5 grams) kosher salt
3¼ cups (390 grams) confectioners' sugar
⅔ cup (50 grams) Dutch process cocoa powder
3 tablespoons (45 grams) heavy whipping cream
1½ teaspoons (6 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at low speed until smooth.
2. In a large bowl, sift together confectioners' sugar and cocoa. With mixer on low speed, add sugar mixture, about 1 cup at a time, to butter mixture alternately with cream, about 1 tablespoon (15 grams) at a time, beginning and ending with sugar mixture, beating until smooth after each addition and stopping to scrape paddle and bottom and sides of bowl. Beat in vanilla. Increase mixer speed to medium, and beat until fluffy, 2 to 3 minutes. Use immediately.

## Chocolate Ganache

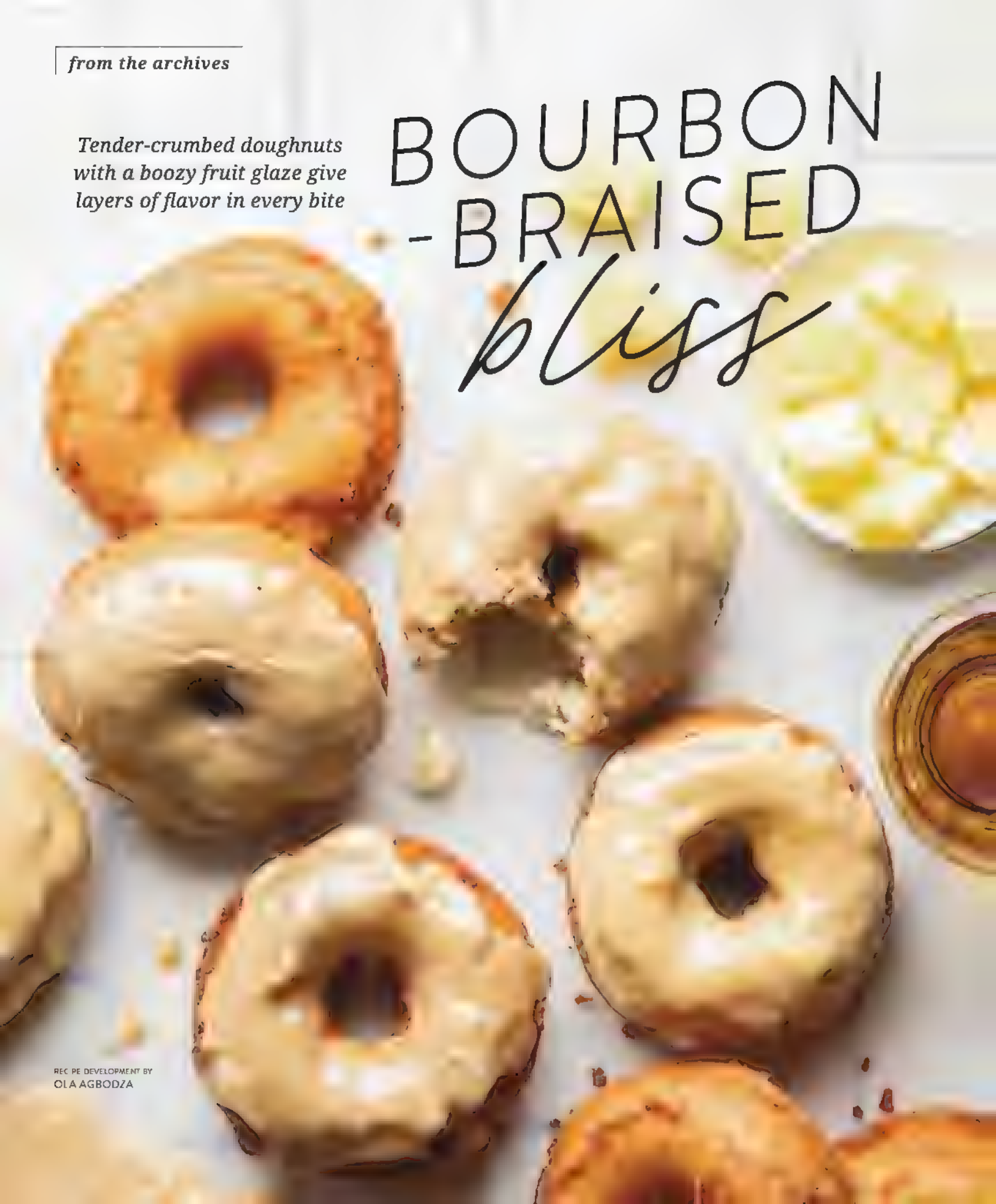
Makes about 1½ cups

½ cup (120 grams) heavy whipping cream
6 ounces (175 grams) semisweet chocolate, chopped

1. In a small saucepan, heat cream over low heat until steaming. (Do not boil.)
2. In a medium heatproof bowl, combine hot cream and chocolate; let stand for 3 minutes. Whisk until chocolate is melted and mixture is smooth. Let cool slightly before using.

# BOURBON-BRAISED *bliss*

*Tender-crumbed doughnuts with a boozy fruit glaze give layers of flavor in every bite*



RECIPE DEVELOPMENT BY
OLA AGBODZA

## BOURBON-BRAISED PINEAPPLE OLD-FASHIONED DOUGHNUTS

Makes 10 doughnuts

*Initially created as a yeasted doughnut, we've revised this recipe to be an old-fashioned–style doughnut, and the result is pure indulgence. Buttermilk, rich in lactic acid, tenderizes the dough and creates a soft, lightly tangy crumb that crisps perfectly when fried. The real magic, though, lies in the fruity spirits-infused glaze. With the slow coaxing of heat and time, the sugars in the fruit deepen, developing an intense sweetness that is beautifully balanced by the smoky warmth of bourbon.*

**6 tablespoons (84 grams) unsalted butter, softened**
**½ cup (100 grams) granulated sugar**
**2 large eggs (100 grams), room temperature**
**3½ cups (438 grams) all-purpose flour, plus more for dusting**
**4 teaspoons (20 grams) baking powder**
**1 teaspoon (3 grams) kosher salt**
**1 cup (240 grams) whole buttermilk, room temperature**
**1 teaspoon (4 grams) vanilla extract**
**Vegetable oil, for frying**
**Bourbon-Braised Pineapple Glaze (recipe follows)**

**1.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition and stopping to scrape sides of bowl. (Mixture may look a bit broken, but batter will come together.)
**2.** In a medium bowl, whisk together flour, baking powder, and salt. In a small bowl, whisk together buttermilk and vanilla. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition and stopping to scrape paddle and bottom and sides of bowl. Cover and refrigerate for at least 1 hour.
**3.** Line 2 baking sheets with parchment paper.
**4.** Transfer dough to a heavily floured surface. Fold dough on itself once just to bring it together; pat or roll to ⅜- to ½-inch thickness. Using a 3½-inch doughnut cutter dipped in flour, cut dough, rerolling scraps and reflouring surface as necessary. Gently transfer cut dough to prepared pans.
**5.** In a 4- to 6-quart cast-iron Dutch oven, pour oil to a depth of 2 inches, and heat over medium heat until a deep-fry thermometer registers 350°F (180°C). Line a large rimmed baking sheet with paper towels.
**6.** Fry doughnuts, 2 at a time, until golden brown, 2 to 3 minutes per side, adjusting heat as needed to maintain temperature. Remove from oil using a spider strainer or slotted spoon, and let drain on prepared pan. Let cool slightly.
**7.** Place doughnuts on a wire rack; spoon Bourbon-Braised Pineapple Glaze onto doughnuts. Let stand until glaze is set, 5 to 10 minutes. Best served same day as made.

### Bourbon-Braised Pineapple Glaze

Makes about 1⅛ cups

**¼ cup (55 grams) firmly packed dark brown sugar**
**6 tablespoons (90 grams) bourbon, divided**
**1½ tablespoons (31.5 grams) honey**
**1½ cups (235 grams) chopped cored peeled ripe fresh pineapple**
**1 teaspoon (4 grams) vanilla extract**
**2½ cups (300 grams) confectioners' sugar**
**⅛ teaspoon kosher salt**

**1.** Preheat oven to 400°F (200°C).
**2.** In a 10-inch ovenproof skillet, whisk together brown sugar, 2 tablespoons (30 grams) bourbon, and honey. Stir in pineapple.
**3.** Bake, stirring every 10 minutes, until pineapple is golden brown and liquid is thick and syrupy, about 30 minutes. Let cool for 5 minutes.
**4.** Transfer mixture to the container of a blender, and add 2 tablespoons (30 grams) bourbon and vanilla; blend until smooth.
**5.** In a large bowl, whisk together pineapple mixture, confectioners' sugar, salt, and remaining 2 tablespoons (30 grams) bourbon. Use immediately, or cover and refrigerate for up to 3 days. If refrigerating, reheat glaze in the top of a double boiler before using.

Find the original version in the Summer 2016 issue

# BRUNCH BUNS

*The perfect portion of sweetly spiced morning bread*

London-based **Edd Kimber** (@theboywhobakes) is a baker, food writer, and TV personality who is the first-ever winner of *The Great British Bake Off*. Since his big win, Edd has authored seven cookbooks, including *Small Batch Bakes*, published in 2022, and *Small Batch Cookies*, published in 2024. He was the first contributing editor and guest editor of *Bake from Scratch* and has continued to be a frequent contributor to the magazine and a guest instructor at baking retreats. We're bringing you Edd's unique small-batch recipes all year long.

**Find Edd on Instagram at @theboywhobakes, on Substack (*eddkimber.substack.com*), and on his website, *theboywhobakes.co.uk*.**

PHOTOGRAPHY, RECIPE DEVELOPMENT, AND STYLING BY EDD KIMBER

## CINNAMON BUNS WITH BROWN BUTTER CREAM CHEESE GLAZE

Makes 6 buns

*These are the sort of buns I make if I have family or friends staying over for the weekend and want to make them something special for breakfast or brunch. The dough can be made the day before and assembled on the morning you want to serve them. Whilst relatively classic, the buns are topped with a cream cheese glaze made with brown butter to give them a greater depth of flavour than you'd get with regular cream cheese frosting.*

Brioche Dough:

- 2 cups (250 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (3 grams) instant yeast
- 1 tablespoon (12 grams) granulated sugar
- ½ cup plus 2 tablespoons (150 ml) whole milk, room temperature
- 1 large egg (50 grams), room temperature
- ¼ cup (57 grams) unsalted butter, cubed and softened

Filling:

- 3½ tablespoons (49 grams) unsalted butter, room temperature
- ⅓ cup (73 grams) firmly packed light brown sugar
- 1 tablespoon (6 grams) ground cinnamon

Glaze:

- 3½ tablespoons (49 grams) unsalted butter
- 3½ tablespoons (49 grams) cream cheese, room temperature
- ¾ cup (90 grams) confectioners' sugar
- ½ teaspoon (3 grams) vanilla bean paste
- Pinch kosher salt
- Whole milk, as needed

**1.** For dough: Add the flour, salt, yeast, and granulated sugar to the bowl of a stand mixer with the dough hook attached, and mix briefly to combine. Add the milk and egg, and mix on low speed until a shaggy dough is formed. Turn the speed up to medium-low, and knead until the dough is smooth and elastic, about 10 minutes. Add the butter, and continue kneading for up to 10 minutes more until the dough is once again smooth and elastic.

**2.** Form the dough into a neat ball, place into a lightly greased bowl, and cover with plastic wrap. You can either leave this at room temperature for about 1 hour until doubled in size, if using the same day, or let it rise for 20 minutes before transferring to the fridge overnight to use it the following day.

**3.** For filling: Add everything to a small bowl, and mix together to form a smooth paste.

**4.** Tip the risen dough out onto a lightly floured work surface, and roll out into a 16x10-inch (40x25cm) rectangle. Spoon the filling onto the dough, and spread into an even layer that covers the entire surface of the dough. Working from one of the shorter ends, roll the dough up into a log. Use a serrated knife to cut the log crosswise into 6 rolls, about 1½ inches wide.

**5.** Spray a 9x6-inch baking sheet (an eighth sheet pan) with cooking spray.

**6.** Place rolls, cut side up, into the pan. Lightly cover with plastic wrap, and set aside until doubled in size, about 1 hour (or up to 2 hours if the dough was chilled).

**7.** Preheat oven to 375°F (190°C).

**8.** Bake the buns until they are a golden colour and the internal temperature reaches 190°F (88°C) on an instant-read thermometer, 10 to 15 minutes. Remove from the oven, and set aside whilst you make the glaze.

**9.** For glaze: Add the butter to a small saucepan, and place over medium heat. Cook until the butter is browned and fragrant, 2 to 3 minutes. Tip into a bowl, and add the cream cheese, confectioners' sugar, vanilla, and salt. Mix together until a smooth glaze is formed. The glaze should be thick but pourable. Thin with a little milk if needed.

**10.** Pour the glaze onto the buns, and spread so the entire surface is covered. Best served on the day made.

**BONUS RECIPE!**
Get Edd's French Toast with Brown Sugar Bourbon Peaches at
**bakefromscratch.com.**

Portuguese Muffins,
PAGE 21

# A TALE OF TWO BREADS

*Rooted in tradition, these breads offer a glimpse into the past with every bite, telling a story of heritage, technique, and unique flavors*

RECIPE DEVELOPMENT BY OLA AGBODZA

Montreal Bagels
PAGE 22

## PORTUGUESE MUFFINS

Makes 10 muffins

*Think of this bread as a cousin of the English muffin—golden and deeply flavorful, but with a pillowy softness that makes them perfect for splitting, toasting, and slathering with butter. Known as bolos lêvedos, these stovetop-cooked beauties hail from the Azores in Portugal. Unlike English muffins, which rely on a wetter dough and a longer fermentation for their signature nooks and crannies, these are enriched with egg yolks and butter, giving them a tender, almost brioche-like crumb. The method here is as important as the ingredients. Cooking them in a covered skillet does double duty: It traps steam, encouraging an even rise, and prevents the crust from forming too quickly while also ensuring a steady, gentle heat for that signature golden-brown surface. Keeping the heat low is key—too hot and you risk scorching the exterior before the center cooks through. And though it may be tempting to skimp on the final resting time before cooking, don't; this short pause lets the gluten relax, making it easier to roll the dough without springing back.*

- **3 cups (375 grams) all-purpose flour*, divided, plus more for dusting**
- **¼ cup (50 grams) granulated sugar**
- **2 teaspoons (6 grams) instant yeast**
- **1 teaspoon (3 grams) kosher salt**
- **¾ cup (180 grams) whole milk**
- **¼ cup (57 grams) unsalted butter**
- **2 large egg yolks (37 grams), room temperature**

**1.** In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, sugar, yeast, and salt at low speed until combined.
**2.** In a small saucepan, heat milk and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed until combined. Beat in egg yolks until combined. With mixer on low speed, gradually add remaining 2 cups (250 grams) flour, beating just until a shaggy dough forms.
**3.** Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 10 to 12 minutes, stopping to scrape dough hook and bottom and sides of bowl. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to 1½ hours.
**4.** Line a baking sheet with parchment paper.
**5.** Divide dough into 10 portions (about 69 grams each). Using very lightly floured hands, roll 1 portion into a smooth ball. (Keep remaining dough covered to prevent it from drying out.) Using a rolling pin, carefully roll dough ball into a 3½-inch circle. Repeat with remaining dough. Cover and let stand for 10 to 15 minutes.
**6.** Heat an ungreased 10-inch nonstick heavy-bottomed skillet over medium-low heat. Reduce heat to low, and place 2 to 3 dough circles in skillet; cover with lid, and cook until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 4 to 5 minutes per side. Transfer to a wire rack, and let cool for 5 minutes; serve warm. Repeat with remaining dough circles. Store in an airtight container for up to 3 days.

**We used Bob's Red Mill® Unbleached All-Purpose Flour.*

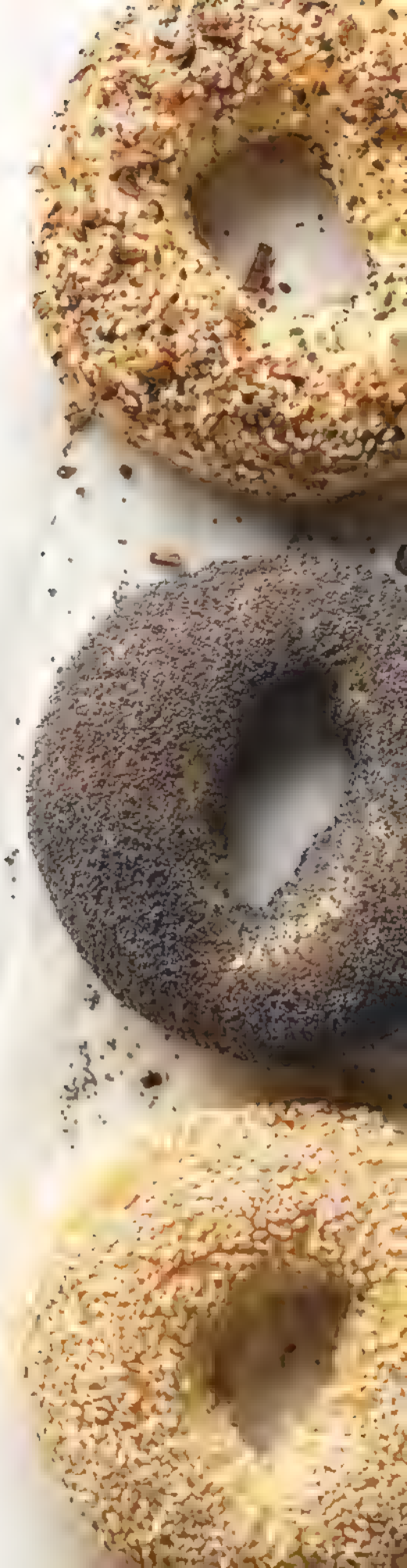
## MONTREAL BAGELS

Makes 10 bagels

*Boiled in honeyed water and baked to a deep golden finish, Montreal bagels are smaller, denser, and slightly sweeter than the classic New York deli bagel. Often credited to Jewish bakers from Poland and Lithuania who arrived in Montreal, Canada, in the early 20th century, these bagels were shaped by tradition and adapted by necessity. Many of these bakers had fled pogroms and hardship, seeking new opportunities in North America. They worked in small, bustling bakeries, shaping dough by hand and baking in wood-fired ovens, a tradition that continues today in some of the city's most famous bagel shops. Unlike New York bagels, which rely on malt for depth of flavor, Montreal bagels use honey in both the dough and the poaching liquid, giving them their signature sweetness and burnished crust. A few pro tips: Don't skip the parchment squares—they make transferring the proofed bagels to the water seamless. And while the simmer should be steady, keep it gentle; a rolling boil can cause bagels to expand too quickly, making them misshapen and tough. For the most authentic experience, enjoy them fresh—ideally within hours of baking.*

**5¼ cups (667 grams) bread flour, plus more for dusting**
**2 tablespoons (24 grams) granulated sugar**
**2 teaspoons (6 grams) kosher salt**
**1¼ teaspoons (3.75 grams) instant yeast**
**1¼ cups (300 grams) warm water (120°F/49°C to 130°F/54°C)**
**¼ cup (56 grams) neutral oil**
**½ cup (170 grams) plus 2 tablespoons (42 grams) honey, divided**
**1 large egg (50 grams), room temperature**
**1 large egg white (30 grams), room temperature**
**Everything bagel seasoning, sesame seeds, and poppy seeds, for topping**
**8 cups (1,920 grams) water**

**1.** In the bowl of a stand mixer, whisk together flour, sugar, salt, and yeast by hand. Add 1¼ cups (300 grams) warm water, oil, 2 tablespoons (42 grams) honey, egg, and egg white; using the paddle attachment, beat at low speed until a shaggy dough forms, about 1 minute. Switch to the dough hook attachment. Beat at low speed until dough pulls away from bottom and sides of bowl, 8 to 10 minutes. (Dough will be elastic but may not look completely smooth.) Turn out dough onto a lightly floured surface, and shape into a smooth ball.
**2.** Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
**3.** Lightly spray 2 baking sheets with cooking spray. Cut 10 (5-inch) squares of parchment paper, and place on prepared pans.
**4.** Divide dough into 10 portions (about 115 grams each). Shape each portion into a ball. Place 1 ball in your hand. Using your thumb and forefinger, pinch a hole in center of ball, and gently stretch and roll dough using your fingers to create a 3-inch-wide circle in center of dough. Place on prepared parchment. Repeat with remaining dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 15 to 30 minutes.
**5.** Preheat oven to 400°F (200°C). Line 2 baking sheets with parchment paper. Place desired toppings in separate wide, shallow dishes.
**6.** In a large stockpot, heat 8 cups (1,920 grams) water and remaining ½ cup (170 grams) honey over medium-low heat until just simmering. (Do not boil.) Using the parchment squares as handles, carefully drop bagels, 1 or 2 at a time, into honey water, and discard parchment; cook for 30 seconds per side. Remove from water using a slotted spoon. Carefully place each bagel into desired topping, coating bottom, top, and sides well. Transfer to prepared pans.
**7.** Bake until golden brown, 13 to 16 minutes. Let cool on pans for 10 minutes. Serve warm, or let cool on wire racks. Store in airtight container for up to 3 days.



*Mastering Techniques and Ingredients Behind Every Delicious Creation*

# It's Time to Bake

In this section, don't miss:


From the Test Kitchen:
Neutral oils for baking
**PAGE 25**

From the Pantry:
Fruit spreads
**PAGE 29**

Gold Standard:
Chocolate chip cookies
**PAGE 33**

Baking School In-Depth:
French tart doughs
**PAGE 37**

# Oil Cakes:
## OUR BAKING SHOWDOWN

*When a baking recipe calls for oil or "neutral oil," most of us instinctively grab vegetable oil. But there is a whole pantry of options out there, options that come with not only different price points and potential health perks but also different baking outcomes.*

The type of oil you use affects more than just flavor; it also changes the crumb structure, moisture retention, and even the color of your cake. We wanted to find out what really happens when you swap oils in the same cake recipe—seven times over. (Yes, we baked and ate seven cakes for you. You're welcome.) Here is what we tested, along with the price per ounce (in our Birmingham, Alabama, area) for a little budgeting help.

We judged them on flavor, texture, rise, and overall deliciousness, plus we kept an eye on the health benefits.

## The Lineup

**VEGETABLE OIL:** $0.07/ounce
**CANOLA OIL:** $0.11/ounce
**GRAPESEED OIL:** $0.23/ounce
**LIGHT OLIVE OIL:** $0.46/ounce
**AVOCADO OIL:** $0.50/ounce
**LIQUID COCONUT OIL** (also known as fractionated coconut oil): $0.51/ounce
**ALGAE OIL:** $1.31/ounce

## How Each Oil Baked Up

**VEGETABLE OIL** (Control)
*The trusty standby*

**Bake:** Even rise, no cracking
**Flavor:** Clean
**Texture:** Moist but not greasy, even crumb
**Health note:** Affordable and dependable but higher in omega-6 fatty acids, which should be balanced with omega-3s for heart health

**CANOLA OIL**
*Our least favorite*

**Bake:** Shorter rise, darker crust, visible fat line at the bottom
**Flavor:** Greasy mouthfeel with an odd aftertaste
**Texture:** Uneven, large air pockets and cracking
**Health note:** Low in saturated fat, has omega-3s, but cheaper brands can be heavily processed and sometimes leave off-flavors

**GRAPESEED OIL**
*A pleasant surprise*

**Bake:** No cracks on top; beautiful, even rise
**Flavor:** Slightly sweeter than vegetable oil, clean taste
**Texture:** Light, open crumb; not greasy
**Health note:** High in vitamin E and polyunsaturated fats, but watch for refined versions, which can be more processed

### LIGHT OLIVE OIL

*Good but a little moody*

**Bake:** Slightly cracked top, moist crumb, but a little wetter than ideal
**Flavor:** Noticeable green, slightly fruity taste. "Light" olive oil refers to olive oil with a mild flavor, not a lower fat or calorie content. It's still 100% oil, just without the strong, peppery taste of extra-virgin olive oil. Perfect for baking when you don't want savory flavors creeping in.
**Texture:** Soft but slightly oily
**Health note:** Rich in monounsaturated fats and antioxidants; a staple of the Mediterranean diet

### AVOCADO OIL

*A flavor-forward pick*

**Bake:** Slight cracking on top but no big deal
**Flavor:** Floral, slightly green—like spring in a cake
**Texture:** Moist without being greasy
**Health note:** Packed with monounsaturated fats and antioxidants like lutein, which benefits eyes

### LIQUID COCONUT OIL

*Steady and neutral*

**Bake:** Slightly shorter cake, but even top and crumb
**Flavor:** Neutral—no coconut flavor here
**Texture:** Soft but a little sturdier than others
**Health note:** High in saturated fat but contains medium-chain triglycerides (MCTs), which some studies suggest can be used quickly by the body for energy

### ALGAE OIL

*The quiet achiever*

**Bake:** Minor tunneling, slight cracking, but very similar to vegetable oil overall
**Flavor:** Practically flavorless—a clean blank canvas
**Texture:** Light and smooth
**Health note:** Super high in omega-3 fatty acids, even higher than some fish oils, and a great plant-based choice for brain and heart health

**EXTRA TIP** Oils can turn rancid faster than you think. If it smells "off," it's time for a fresh bottle.

## The Final Results

*Our ranking of oils in order of preference:*

1. VEGETABLE OIL
2. ALGAE OIL
3. LIQUID COCONUT OIL
4. GRAPESEED OIL
5. AVOCADO OIL
6. LIGHT OLIVE OIL
7. CANOLA OIL

For frequent baking, grapeseed oil strikes the best balance between budget-friendly and bakery-worthy results. If you're aiming for healthier bakes without sacrificing flavor and texture, avocado and grapeseed oils are winners. Want an ultra-neutral, heart-healthy option? Give algae oil a try. And while vegetable oil remains a solid classic, don't be afraid to experiment—you might find a new favorite that fits both your taste buds and your wellness goals.

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# THE SWEET WORLD OF FRUIT SPREADS

*From the sharp bite of chutney to the smooth sweetness of fruit curd, here's how to distinguish jam from jelly, preserves from conserves, and more*

BY AMBER WILSON / STYLING BY AARON CONRAD

When I make my own preserves, there's a quiet joy in the process—the chopping, the simmering, the way the kitchen fills with the fragrant aroma of fruit cooking down into something rich and glorious. For those few hours, the world outside seems distant and you're fully absorbed in the act of preserving, of extracting time into something tangible. It's a kind of alchemy, distilling the fleeting beauty of the season into something more enduring—something that holds time, captured in a jar.

I remember the first jam I ever made—a simple batch of blackberry, plump and sweet, infused with the bright tang of lemon and a whisper of vanilla. There was a kind of magic to it, that perfect moment when the berries and sugar reached their ideal consistency. It was as if summer itself had been captured in that first warm spoonful. And as the jar sealed, the promise of that fleeting moment was preserved for a little longer—an offering, both timeless and deeply personal.

But you don't have to be the one stirring the pot to experience the enchantment of preserves. A jar from the store holds its own kind of charm. When you twist off the lid, you're reminded that somewhere, someone took the care to preserve something beautiful.

Before refrigeration, preserving fruit was a necessity—an art form passed down through generations to keep food beyond its harvest. With sugar, vinegar, and spices, fresh produce was transformed into something lasting. Chutneys, jams, jellies, and compotes all have roots in these early traditions, evolving into the flavorful expressions we know and love.

**Compote** is one of the simplest of fruit spreads, yet it carries an old-world elegance. The word itself comes from the French "compote," meaning "stewed fruit," and its origins trace back to medieval Europe. The process is straightforward—fruit gently stews in sugar syrup, often with warming spices like cinnamon, cloves, or ginger. But the result is anything but simple. It's a celebration of the fruit's natural sweetness, softened and enhanced by those aromatic spices.

**Jam** and **jelly** also have ancient origins. What began as a practical means of preserving fruit has become a way to capture its wild, untamed beauty. Though the terms are often used interchangeably, they are distinct in texture. Thick and robust,

jam is made from crushed or chopped fruit, often flecked with seeds or bits of peel that lend a rustic charm. Jelly, by contrast, is smooth and clear, made from fruit juice that's strained of solids before being set with sugar and pectin. The result is a glossy, jewellike spread that trembles on a spoon and melts effortlessly onto warm pastries.

**Preserves** are one of the most traditional forms of fruit preservation, made by cooking whole or large pieces of fruit with sugar until thickened. Unlike jam, which is more uniform in texture, preserves retain the integrity of the fruit, offering chunks of tender fruit suspended in syrup. Whether it's strawberries, peaches, or cherries, preserves celebrate the fruit's natural texture while extending its life in a jar.

**Conserves** are a delightful cousin to preserves, often incorporating a mix of fruits, nuts, and sometimes even dried fruit for added depth. Unlike simple jam, conserves have a heartier texture and a richer complexity, making them perfect for pairing with cheeses or spreading onto warm pastries and quick breads. A classic conserve might feature apricots and almonds or figs with walnuts, their flavors deepened by a slow simmer in sugar syrup.

And then there are **fruit butters**. They aren't made with actual butter; instead, fruit is slow-cooked until it thickens into a smooth, spreadable consistency. Apple and pumpkin butters are perhaps the most well-known, but pear, peach, and plum butters are just as delicious. The slow cooking process intensifies the fruit's natural sugars, creating a silky, deeply flavored spread.

**Fruit spreads** take a more modern approach to preservation. Unlike traditional jams and preserves, they often contain less sugar and commonly rely on natural fruit pectin or slow reduction to achieve their consistency, highlighting the pure essence of fruit.

**Chutneys** bring a different kind of delight to the table. Sweet, tangy, and spicy, they offer a balance that can transform a meal. Originating from India, chutney is a condiment of fruit (and sometimes vegetables), spices, and vinegar, and its magic lies in its ability to balance all those elements perfectly. Apple chutney, with its fragrant spices, reminds me of crisp autumn evenings and the scent of wood smoke hanging in the air. It's perfect with roasted meats, sharp cheeses, and as a sandwich condiment.

**Marmalade**, that bright, bittersweet preserve, is traditionally made with citrus. Its bitterness, softened by sugar, makes marmalade both refreshing and complex. I've always had a soft spot for marmalade. The ritual of making it is deeply satisfying, from slicing the sharp, aromatic peel to watching the deep amber syrup that thickens as it cooks. I can't help but think of the mornings when marmalade first became a fixture in my family's kitchen—the joy of spreading it on hot buttered toast, the coolness of the marmalade melting into the warmth of the bread.

Seville oranges are the go-to marmalade choice—their bitterness tamed by sugar—but grapefruit makes an exquisite though less traditional version, full of bright acidity and floral undertones. I've learned over the years that marmalade is one of the most versatile spreads. Orange marmalade, with its sharp citrus tang, pairs beautifully with rich cheeses, and lemon marmalade brings a fresh vibrancy to everything from scones to roasted vegetables.

And then there is **curd**—the most luxurious of them all. Unlike jam, which comes together with little more than fruit and sugar, curd demands a slower, more watchful approach. Thickened with eggs and butter, it has a lusciously smooth texture. Lemon curd is the classic, its zesty tang softened by the richness of butter, but other variations, like passion fruit or lime curd, offer their own exquisite balance of tart and sweet. There's something almost magical about making curd—the slow whisking over gentle heat, watching as the mixture thickens into a satiny custard. A jar of homemade curd is a treasure, perfect for spreading onto scones, swirling into yogurt, or simply enjoying by the cool, creamy spoonful.

Whether homemade or store-bought, each jar of spread is a small bridge between seasons, a little piece of the past carried forward. It holds more than just fruit; it captures the essence of a moment, meant to be shared and savored, one spoonful at a time.

BAKE WITH

## FRUIT SPREADS

In this issue, don't miss:



Cherry-Pineapple Cake

PAGE 61



Cherry Chip Cake

PAGE 66



Guava Chiffon Cake

PAGE 98



**BONUS RECIPE!**
Raspberry Streusel Cake, featuring Bonne Maman's new Raspberry Fruit Spread, at
*bakefromscratch.com.*

Everybody's got a type. Whether you realize it or not, you've been refining your chocolate chip cookie taste from the time you were a kid scarfing down your mom's or grandmom's special recipe fresh out of the oven. Maybe you like yours flat and crunchy, so thin it could be a cracker. Maybe you prefer a mountainous chewy-on-the-outside, gooey-on-the-inside (and heavy-on-the-chocolate) cookie with flaky salt sprinkled on top. Maybe your favorite cookie is soft and airy throughout. Maybe it just depends on your mood.

These cookies are the great equalizer, incorporating a bit of character from several styles of cookie, and most similar to what you'd get if you baked the recipe on the back of a bag of Nestlé Toll House chocolate chips. The molasses in brown sugar adds extra moisture to the dough, which creates softness, and granulated sugar promotes more browning, which means more crunch. However, using equal volumes of brown sugar and granulated sugar balances out their characteristics. Using two leaveners—baking powder for lift and baking soda for spread—helps create a puffy, chewy middle and crunch around the sides. A quality semisweet chocolate with a cacao content of approximately 60% ensures your final cookies aren't too sweet, and letting the dough rest briefly after mixing lets the flour hydrate and develop flavor.

# THE ULTIMATE FAMILIAR FAVORITE

*Our go-to chocolate chip cookie that everyone will love*

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY AMANDA STABILE / FOOD STYLING BY AARON CONRAD

## CLASSIC CHOCOLATE CHIP COOKIES

Makes about 24 cookies

*These cookies are buttery, caramelly, chocolaty, not overly sweet, a little crisp, and a little soft—true crowd-pleasers.*

- 1 cup (227 grams) unsalted butter, softened
- ¾ cup (150 grams) granulated sugar
- ¾ cup (165 grams) firmly packed light brown sugar
- 2 large eggs (100 grams), room temperature
- 2 teaspoons (8 grams) vanilla extract
- 2¾ cups (344 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- 2 cups (340 grams) semisweet chocolate chips

1. Line a baking sheet with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 2 to 3 minutes, stopping to scrape paddle and bottom and sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined and stopping to scrape paddle and bottom and sides of bowl. Stir in chocolate chips. Using a 3-tablespoon spring-loaded scoop, scoop dough (about 55 grams each), and place on prepared pan. Cover and refrigerate while oven preheats.
4. Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.
5. Place dough balls 2 inches apart on prepared pans.
6. Bake, one pan at a time, until golden brown, 8 to 10 minutes, rotating pan halfway through baking. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

**PRO TIP:** For cakier cookies, preheat your oven before mixing dough, and bake immediately after scooping. For chewier cookies, refrigerate scooped dough for at least 1 hour or up to overnight before baking.

bake FROM scratch

Announcing *new* 2026

# BAKING RETREATS

**NEW ORLEANS, LOUISIANA**
January 26–30

**SCOTLAND**
Edinburgh and the Scottish Highlands
March 2–10
March 10–18

**AMALFI COAST AND CAPRI, ITALY**
April 10–16

**PARIS AND NORMANDY, FRANCE**
April 19–24

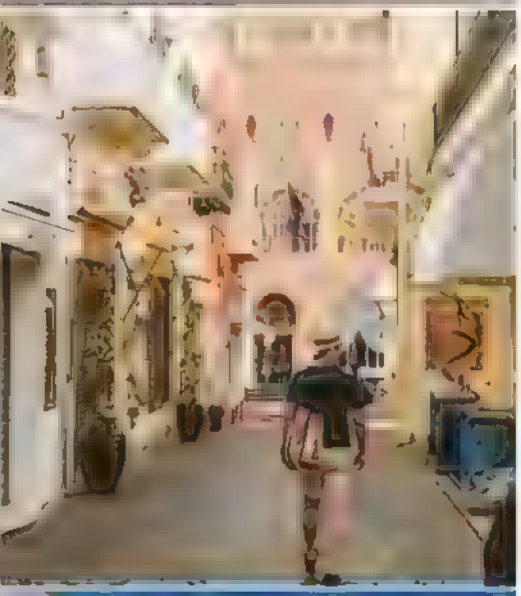
**MAINE**
August 3–7

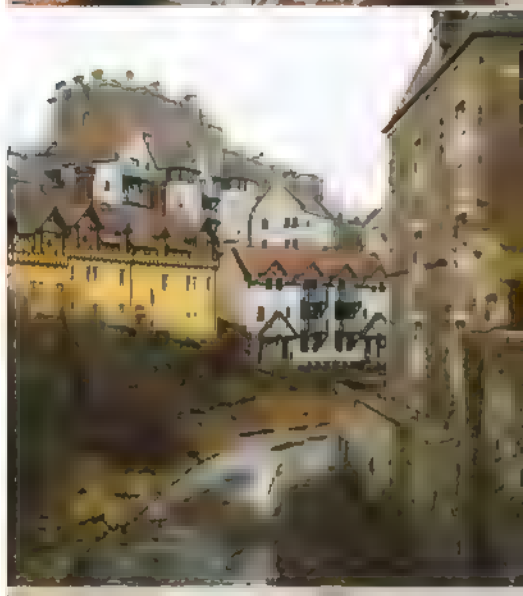
**JAPAN**
September 5–12

**THE COTSWOLDS, ENGLAND**
September 19–26

Holiday Baking in
**AMSTERDAM, THE NETHERLANDS**
December 5–10

Holiday Baking in
**LONDON, ENGLAND**
December 11–16





test kitchen RETREAT

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January 16–19
February 20–23

Fall Baking
October 9–12

Holiday Baking
November 6–9

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pâte brisée, pâte sablée,
*and* pâte sucrée, *plus*
*lusciously indulgent*
*options to fill them*

PHOTOGRAPHY BY JIM BATHE AND
STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY AMANDA STABILE
STYLING BY KATIE MOON DICKERSON

# FRENCH TART DOUGHS

If you've ever sunk your fork into a perfect tart—one with clean edges, a crisp texture, and a just-sweet-enough bite—there's a good chance it began with one of France's three iconic shortcrust doughs. These doughs, each with its own texture, technique, and temperament, form the foundation of pâtisserie, bridging the worlds of sweet and savory with buttery finesse.

# Pâte Brisée, Pâte Sablée, Pâte Sucrée—What's the Difference?

While they share flour, butter, and a French pedigree, each of these doughs brings something distinct to the table

## Pâte Brisée (BROKEN DOUGH)

**TEXTURE:** Flaky and tender, plus a not-too-sweet flavor
**USE IT FOR:** Savory quiches, double-crust pies, or rich, creamy fillings that need a neutral crust

This is the classic—cold butter, minimal handling, and just enough ice water to bring it all together. The butter stays in visible chunks, which puff and flake as they bake. It's restrained in sweetness and sturdy in texture, making it the most versatile of the trio. Our Chocolate Coconut Cream Pie puts pâte brisée to delicious use. Imagine layers of chocolate and coconut-studded cream nestled into a flaky base, topped with whipped cream and toasted coconut.

### PÂTE BRISÉE

Makes 1 (9 inch) crust

*The most versatile of the French tart doughs, pâte brisée walks the line between sweet and savory with effortless grace. It's built cold—very cold—with nothing more than flour, butter, a bit of salt and sugar, and just enough ice water to bring it all together. This dough relies on lamination principles, and those visible butter streaks make for a wonderfully flaky texture. Historically, this was the pastry of home cooks—rustic, unadorned, functional. But when handled right, it becomes something elegant and light, a quiet scaffolding for custards, cream pies, or whatever's in season.*

- **1½ cups (188 grams) all-purpose flour**
- **1½ teaspoons (6 grams) granulated sugar**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (113 grams) cold unsalted butter, cubed**
- **¼ cup (60 grams) ice water**

**1.** In the bowl of a stand mixer fitted with the paddle attachment, beat flour, sugar, and salt at low speed until combined. Add cold butter, and beat at medium-low speed until mixture is crumbly. With mixer on medium-low speed, add ¼ cup (60 grams) ice water, beating just until dough comes together.
**2.** Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes or for up to 3 days, or freeze for up to 2 months. If refrigerating dough for longer than 30 minutes, let stand at room temperature for 10 minutes before rolling out. Let frozen dough thaw overnight in refrigerator before using.

## Pâte Sablée (SANDY DOUGH)

**TEXTURE:** Buttery, sandy, and ultra-tender on the tongue
**USE IT FOR:** Delicate fruit tarts, frangipane, or fillings that don't require high bake times

Pâte sablée is closer to shortbread. Butter is cut into the dry ingredients—think sand between your fingers—before the egg binds it. Don't knead; instead, press it just until it comes together. The result is a dough that crumbles gently under pressure and practically dissolves on your tongue.

Once blind-baked, it becomes a golden, sandy base—perfect for our fruit tart: vanilla-flecked pastry cream lightened with mascarpone, crowned with a mosaic of berries, and then lacquered with apricot glaze. It's the kind of tart that whispers of Parisian summers and pâtisserie windows.

### PÂTE SABLÉE

Makes 1 (10 inch) crust

*Pâte sablée snaps under a knife and then melts like butter on your tongue. Its name comes from the French "sabler," "to sand," a nod to the texture you aim for when rubbing cold butter into the flour mixture by hand. This isn't a dough to rush or overwork. Think shortbread, but with structural integrity. The magic here is in the low-gluten approach: no water, minimal mixing, and a delicate balance of sugar and fat—ideal for fruit tarts, where you want the crust to quietly elevate, not compete.*

- 2 cups (250 grams) all-purpose flour
- ½ cup (60 grams) confectioners' sugar
- ½ teaspoon (1.5 grams) kosher salt
- ¾ cup (170 grams) cold unsalted butter, cubed
- 1 large egg (50 grams)

1. In a large bowl, whisk together flour, confectioners' sugar, and salt. Using a pastry blender or your hands, cut in cold butter until mixture resembles coarse meal. Stir in egg until combined.
2. Turn out dough, and press firmly with your hands until dough comes together and is fully hydrated, being careful not to knead too much. Shape dough into a disk, and wrap in plastic wrap. Refrigerate for at least 30 minutes or for up to 3 days, or freeze for up to 2 months. If refrigerating dough for longer than 30 minutes, let stand at room temperature for 10 minutes before rolling out. Let frozen dough thaw overnight in refrigerator before using.

## Pâte Sucrée (SWEET DOUGH)

**TEXTURE:** Crisp, clean, and cookie-like
**USE IT FOR:** Structured tarts that slice beautifully—like caramel-nut or ganache-based showstoppers

Pâte sucrée starts with softened butter creamed with confectioners' sugar and a pinch of salt—this aerates the mixture, giving the dough a lightness even after baking. The egg brings richness and emulsifies the fat, and flour is added at the end, just until incorporated. The dough needs chilling before rolling, and patience pays off—it's easier to handle once the butter has firmed up again.

After blind-baking, it becomes a golden shell, slightly crumbly but crisp, a foil to luscious fillings, like in our Caramel-Macadamia Nut Tart, where the crust's sweetness is amplified with a lush caramel, gently cooked to 240°F (116°C) before macadamias are folded in for crunch and creaminess in every bite.

### PÂTE SUCRÉE

Makes 1 (10 inch) crust

*Often mistaken for pâte sablée thanks to their similarly sandy textures, pâte sucrée is in fact the more structured of the two—less tender, more cooperative. It's the dough you turn to when you want crisp, cookie-like walls that won't slouch in a tart ring. The French pastry chef Pierre Hermé famously called it the dough "that stands up straight." What sets it apart is the method: Sugar is creamed with butter first, building air and emulsification, before flour is folded in last. This reverse technique means gluten development is kept to a minimum—structure comes not from elasticity, but from fat, sugar, and a delicate bake.*

- ½ cup (113 grams) unsalted butter, softened
- ⅔ cup (80 grams) confectioners' sugar
- ½ teaspoon (1.5 grams) kosher salt
- 1 large egg (50 grams), room temperature
- 2 cups (250 grams) all-purpose flour

**1.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter, confectioners' sugar, and salt at medium speed until pale and creamy, 2 to 3 minutes, stopping to scrape paddle and bottom and sides of bowl. Add egg, and beat until combined, stopping to scrape bottom and sides of bowl. With mixer on low speed, gradually add flour, beating until just combined and stopping to scrape paddle and bottom and sides of bowl.
**2.** Turn out dough, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 30 minutes or for up to 3 days, or freeze for up to 2 months. If refrigerating dough for longer than 30 minutes, let stand at room temperature for 10 minutes before rolling out. Let frozen dough thaw overnight in refrigerator before using.

## Kitchen Confidants

Pastry is about restraint—of ingredients, of movement, and, most of all, of temperature. But your tools? They need to show up. This isn't the time for warped pans or butter-warmed bowls. Here's what you'll want at hand when working with pâtes brisée, sablée, and sucrée—the doughs that demand precision but reward you with structure, snap, and flake.

**TART AND PIE PANS:** For these recipes, fluted tart pans with removable bottoms are nonnegotiable. You want crisp, clean edges and easy release. Stick to light-colored metal pans, which conduct heat evenly and avoid the overbrowning that dark finishes can cause. Deep-dish for pie, standard 10-inch for tart.

**PARING KNIFE:** For trimming overhanging dough, a sharp paring knife gives you the control you need to follow the pan's contours—clean, precise, and no dragging.

**FORK:** It's the humble MVP. Use it to dock the dough (i.e., prick it all over), preventing puffing, and to whisk eggs in a pinch.

**PIE WEIGHTS:** Blind baking isn't optional here. It's the secret to a dry, crisp base that doesn't buckle under a filling. Ceramic or metal weights work best. Fill the parchment paper-lined shell all the way to the rim for maximum support.

**MIXING BOWLS:** Whether you're cutting in butter for brisée or rubbing it into flour for sablée, wide, shallow bowls give you space to work without warming the dough. Choose glass to help control temperature.

**ROLLING PIN:** A barrel-style rolling pin (with handles) gives you better sensitivity and control—ideal for the delicate, low-hydration doughs used here. You can even chill it beforehand if your kitchen runs warm.

**SILICONE SPATULA:** Flexible but firm, a silicone spatula is indispensable for folding, scraping, and spreading. Look for one that's heatproof and one solid piece for easy cleaning.

**WHISK:** You'll need this for pastry cream, custard bases, and even caramel. Look for one with thin, flexible wires that can get into the corners of your pan and keep things moving smoothly without overworking.

**PASTRY BLENDER:** Essential for pâte brisée and pâte sablée, where butter is cut—not creamed—into the dry ingredients, a good pastry blender has sturdy blades and a comfortable grip, keeping your hands out of the bowl (and the dough cool).

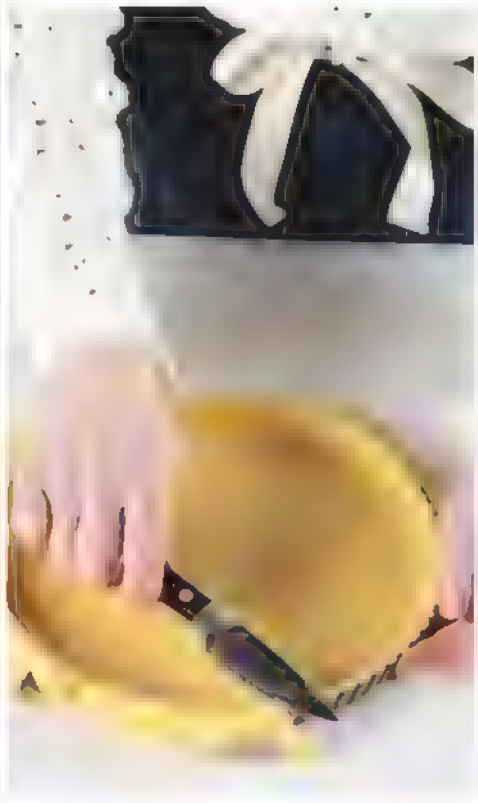
Pâte Brisée
**(BROKEN DOUGH)**

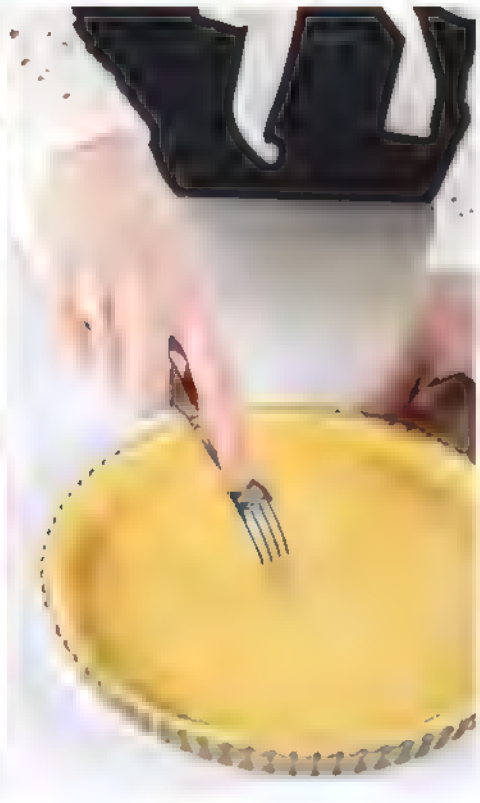
Pâte Sablée
**(SANDY DOUGH)**

Pâte Sucrée
**(SWEET DOUGH)**

## On Blind Baking

Each of our tarts and pie begins the same way: chilled dough, rolled, fitted into its pan, docked, and filled with parchment paper and weights. This step ensures the crust sets before the filling goes in—and helps avoid the dreaded soggy bottom. After the weights are removed, the crust bakes a little longer to dry out completely. Time and temperature are key here. Chill your dough again before baking and bake at a high heat (375°F/190°C is standard) to ensure the edges set rather than slouch. Golden edges and a dry base mean it's ready to be filled.





## CHOCOLATE COCONUT CREAM PIE

Makes 1 (9-inch) deep-dish pie

*This is what happens when a diner classic gets the Parisian treatment. We start with Pâte Brisée—untraditional, yes, but that flake cuts beautifully through the filling. The coconut custard is made with both coconut milk and flaked coconut for depth and texture and then swirled with semisweet chocolate for contrast. It's layered, luscious, and just nostalgic enough. Historically, coconut cream pie became an American staple in the early 20th century, when canned coconut made its way into pantries via Caribbean trade. Here, we modernize it—less sweet, more chocolate, better crust.*

**All-purpose flour, for dusting**
**Pâte Brisée (recipe on page 39)**
- **8 ounces (226 grams) cream cheese, softened**
- **1 (14-ounce) can (396 grams) sweetened condensed milk**
- **¼ cup (60 grams) canned full-fat coconut milk**
- **2 cups (480 grams) cold heavy whipping cream, divided**
- **¼ teaspoon (1 gram) coconut extract**
- **4 ounces (113 grams) semisweet chocolate, melted and cooled slightly**
- **1 cup (60 grams) sweetened flaked coconut**

**Garnish: toasted sweetened flaked coconut**

**1.** On a lightly floured surface, roll Pâte Brisée into a 12-inch circle (about ⅛ inch thick). Transfer to a 9-inch deep-dish pie plate, pressing into bottom and up sides of plate. Trim excess dough to ½ inch beyond edge of plate. Fold edges under, and crimp as desired. Dock bottom of dough with a fork. Freeze until firm, about 15 minutes.
**2.** Preheat oven to 425°F (220°C).
**3.** Top dough with a piece of parchment paper, letting ends extend over edge of plate. Add pie weights.
**4.** Bake until edges are golden brown, about 15 minutes. Carefully remove parchment and weights, and bake until bottom is golden brown and dry, 5 to 7 minutes more. Let cool completely.
**5.** In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until creamy, about 3 minutes. Add condensed milk and coconut milk, beating until smooth and stopping to scrape paddle and bottom and sides of bowl. Transfer cream cheese mixture to a large bowl.
**6.** In same bowl of a stand mixer fitted with the whisk attachment, beat ¾ cup (180 grams) cold cream and coconut extract at medium-high speed until stiff peaks form, 3 to 4 minutes. Whisk one-third of whipped cream mixture into cream cheese mixture until smooth. Whisk in remaining whipped cream mixture.
**7.** Divide cream mixture in half. Fold melted chocolate into one portion, and spread into bottom of cooled prepared crust.
**8.** Fold flaked coconut into remaining cream mixture, and gently spread onto chocolate layer. Loosely cover and refrigerate until set, at least 4 hours, or up to overnight.
**9.** Just before serving, beat remaining 1¼ cups (300 grams) cold cream at medium-high speed until medium peaks form, 2 to 3 minutes. Spread onto pie; garnish with toasted coconut, if desired. Refrigerate in an airtight container for up to 3 days.

## FRENCH FRUIT TART

Makes 1 (10 inch) tart

*The French fruit tart—*tarte aux fruits*—is pâtisserie's love letter to seasonality and restraint. Built from Pâte Sablée, it's a study in contrasts: crisp base, creamy filling, and a riot of glazed fruit. A bit of history: Glazed fruit tarts as we know them rose to popularity in 19th-century Paris, showcasing exotic imports as much as local offerings. Today, it's all about balance—sweetness from the fruit, richness from the cream, structure from the base. Finish with an apricot glaze for the classic pâtisserie sheen.*

**All-purpose flour, for dusting**
**Pâte Sablée (recipe on page 40)**
**1½ cups (360 grams) whole milk**
**½ cup (100 grams) granulated sugar, divided**
**4 large egg yolks (74 grams)**
**3 tablespoons (24 grams) cornstarch**
**½ teaspoon (1.5 grams) kosher salt**
**1 tablespoon (14 grams) unsalted butter**
**1 teaspoon (6 grams) vanilla bean paste**
**½ cup (113 grams) mascarpone cheese*, softened**
**3½ cups (480 grams) assorted fresh berries, halved or sliced if large**
**2 tablespoons (40 grams) apricot preserves**
**2 teaspoons (10 grams) water**
**Garnish: fresh mint leaves**

**1.** On a lightly floured surface, roll Pâte Sablée into a 13-inch circle (about ¼ inch thick). Carefully transfer to a 10-inch round fluted removable-bottom tart pan, gently pressing into bottom and up sides. Trim excess dough. Dock bottom of dough with a fork. Freeze until firm, about 30 minutes.

**2.** Preheat oven to 375°F (190°C).

**3.** Top dough with a piece of parchment paper, letting ends extend over edge of pan. Add pie weights.

**4.** Bake until edges are golden brown, about 15 minutes. Carefully remove parchment and weights, and bake until bottom is golden brown and dry, 5 to 7 minutes more. Let cool completely.

**5.** In a large saucepan, whisk together milk and ¼ cup (50 grams) sugar; cook over medium heat, stirring occasionally, until steaming. (Do not boil.)

**6.** In a large bowl, whisk together egg yolks, cornstarch, salt, and remaining ¼ cup (50 grams) sugar. Gradually add warm milk mixture, whisking constantly. Pour egg yolk mixture into saucepan, and cook over medium heat, whisking constantly, until thickened and mixture starts to boil; cook, whisking constantly, for 3 minutes. Strain mixture through a fine-mesh sieve into another large bowl. Stir in butter and vanilla bean paste until butter is melted and mixture is well combined. Cover with plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until cooled, 30 to 45 minutes.

**7.** Whisk cooled pastry cream to loosen. Whisk mascarpone; fold mascarpone into pastry cream until smooth. Spread into cooled prepared crust. Cover with plastic wrap, pressing wrap directly onto surface of filling, and refrigerate for at least 4 hours or up to overnight.

**8.** Just before serving, gently remove tart from pan, and top with berries as desired.

**9.** In a small microwave-safe bowl, heat preserves and 2 teaspoons (10 grams) water on high for 30 seconds until mixture is warm and fluid. Using a pastry brush, gently brush preserves mixture onto berries. Garnish with mint, if desired. Refrigerate in an airtight container for up to 3 days.

**We used BelGioioso® Mascarpone Cheese.*

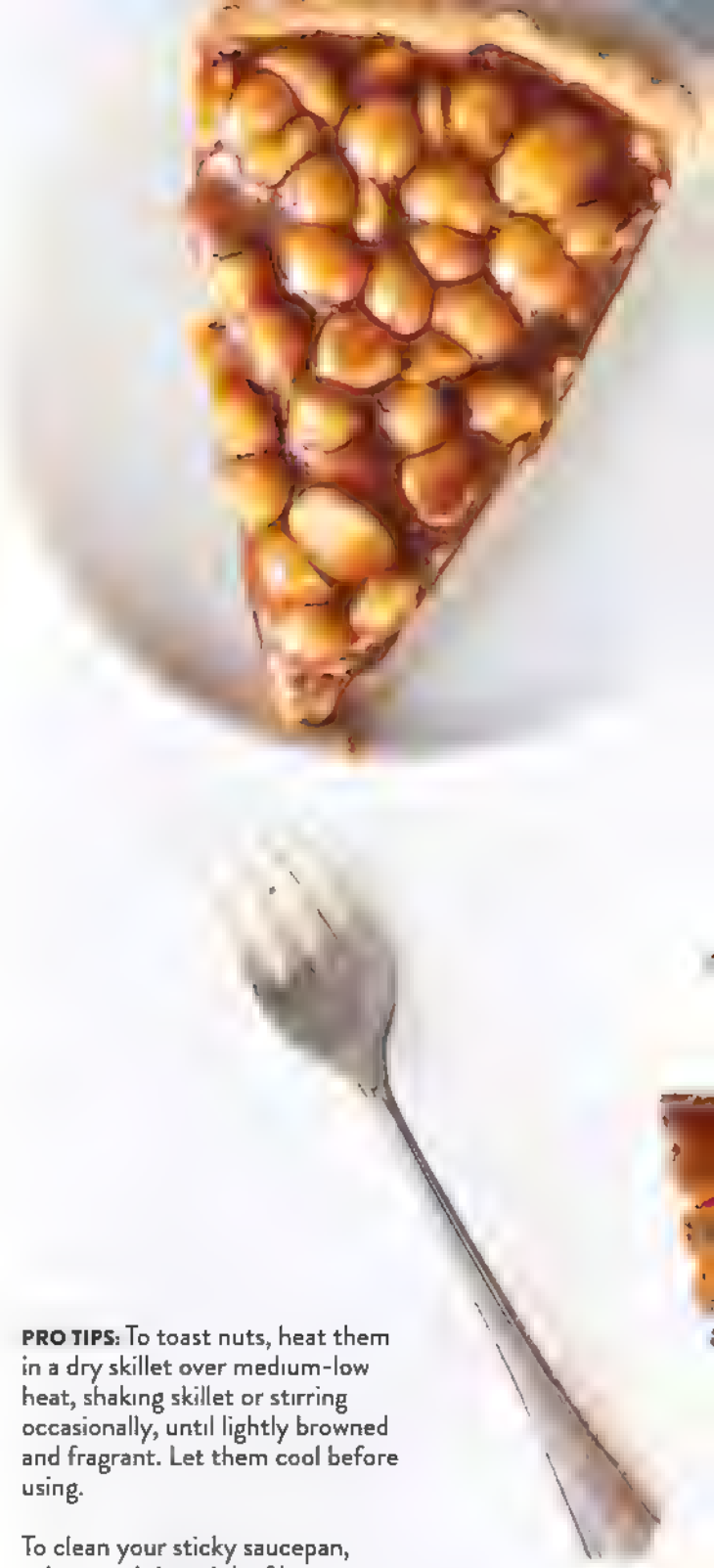
## CARAMEL-MACADAMIA NUT TART

Makes 1 (10 inch) tart

*All crunch and gloss, this tart is a stunner—equal parts candy bar and pastry case showpiece. It starts with a crisp, cookie-like Pâte Sucrée shell that provides structure and contrast to the rich, buttery caramel filling. Toasted macadamia nuts add a luxe, creamy crunch, and a hint of salt keeps it from tipping too sweet. The filling is cooked just to firm-ball stage (240°F/116°C), so it slices cleanly without oozing, making this a dream tart for entertaining. Think of it as pecan pie's sophisticated French cousin—just with better posture.*

**All-purpose flour, for dusting**
**Pâte Sucrée (recipe on page 41)**
**1¼ cups (350 grams) granulated sugar**
**2 tablespoons (42 grams) light corn syrup**
**6 tablespoons (84 grams) unsalted butter, diced and room temperature**
**¾ cup (180 grams) heavy whipping cream, room temperature**
**1 teaspoon (4 grams) vanilla extract**
**½ teaspoon (1.5 grams) kosher salt**
**1¼ cups (224 grams) toasted whole macadamia nuts**

**1.** On a lightly floured surface, roll Pâte Sucrée into a 14-inch circle (about ⅛ inch thick). Carefully transfer to a 10-inch round fluted removable-bottom tart pan, gently pressing into bottom and up sides. Trim excess dough. Dock bottom of dough with a fork. Freeze until firm, about 15 minutes.
**2.** Preheat oven to 375°F (190°C).
**3.** Top dough with a piece of parchment paper, letting excess extend over edge of pan. Add pie weights.
**4.** Bake until edges are golden brown, about 15 minutes. Carefully remove parchment and pie weights, and bake until bottom is golden brown and dry, 5 to 7 minutes more. Let cool completely.
**5.** In a medium heavy-bottomed saucepan, sprinkle ¼ cup (50 grams) sugar in an even layer. Cook over medium heat until sugar begins to melt. Sprinkle ¼ cup (50 grams) sugar evenly onto sugar in pan, and cook until sugar begins to melt. Repeat procedure with remaining sugar, ¼ cup (50 grams) at a time, until all sugar is melted, stirring occasionally just to break up any lumps. Stir in corn syrup, and cook, swirling pan occasionally but not stirring, until a candy thermometer registers 350°F (180°C) to 355°F (181°C), about 5 minutes. Slowly and carefully stir in butter until melted and well combined. Slowly and carefully stir in cream, vanilla, and salt. Cook, stirring frequently, until a candy thermometer registers 240°F (116°C) to 245°F (118°C), about 5 minutes.
**6.** Remove from heat, and stir in nuts. Carefully pour mixture into cooled prepared crust. Let cool completely. Gently remove tart from pan before serving. Best served same day as made. Store in an airtight container for up to 3 days. ◼



**PRO TIPS:** To toast nuts, heat them in a dry skillet over medium-low heat, shaking skillet or stirring occasionally, until lightly browned and fragrant. Let them cool before using.

To clean your sticky saucepan, submerge it in a sink of hot water for 5 to 10 minutes until the caramel softens; it will then easily wash clean.

CONTRIBUTING PHOTOGRAPHY BY
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RECIPE DEVELOPMENT BY OLA AGBODZA
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STYLING BY MAGGIE RATLIFF

# PEACHY KEEN Desserts

*Embrace the refreshing sweetness of this juicy stone fruit*

Peach Panna Cotta,
PAGE 55

## MINI PEACH PIES

Makes 12 mini pies

*A combination of vanilla and almond extracts brings out the aromatic, slightly floral, and sweet flavor of fresh peaches for a more nuanced taste, while the all-butter crust is perfectly flaky and holds up wonderfully to the thick filling.*

**4½ cups (653 grams) chopped fresh peaches**
**⅔ cup (133 grams) granulated sugar**
**3 tablespoons (24 grams) cornstarch**
**1 teaspoon (3 grams) kosher salt**
**1 teaspoon (4 grams) vanilla extract**
**¼ teaspoon (1 gram) almond extract**
**All-purpose flour, for dusting**
**All-Butter Piecrust (recipe follows)**

**1.** In a medium saucepan, bring peaches, sugar, cornstarch, salt, and extracts to a boil over medium heat, stirring occasionally until sugar dissolves; cook, stirring frequently, until mixture is thickened and sauce is translucent, 7 to 10 minutes. Remove from heat, and let cool completely.
**2.** Lightly spray a 12-cup muffin pan with baking spray with flour.
**3.** On a lightly floured surface, roll half of All-Butter Piecrust to ⅛-inch thickness. (Keep remaining dough refrigerated until ready to use.) Using a 4-inch round cutter, cut 6 circles from dough. Make a 1-inch cut from edge toward center in each circle. (This will help get the circles in the pan.) Press dough circles into cups, overlapping dough where cut was made. Repeat with remaining dough.
**4.** Spoon about 2 tablespoons (about 45 grams) filling into each prepared crust, making sure to keep filling away from pan edges. Freeze until firm, at least 20 minutes.
**5.** Position oven rack in bottom third of oven. Preheat oven to 400°F (200°C).
**6.** Bake until crust is golden brown, 20 to 25 minutes. Let cool in pan for 10 minutes. Run a thin-bladed knife or offset spatula around top edge of each cup. Using knife or spatula to help lift, remove from pan, and let cool on a wire rack for at least 10 minutes. Serve warm or at room temperature. Store in an airtight container for up to 3 days.

### All-Butter Piecrust

Makes 12 mini crusts

**3 cups (375 grams) all-purpose flour**
**2 teaspoons (6 grams) kosher salt**
**1 cup (227 grams) cold unsalted butter, cut into ½-inch cubes**
**½ cup (120 grams) ice water, plus more as needed**

**1.** In the work bowl of a food processor, pulse flour and salt until combined. Add cold butter, and pulse until mixture is crumbly and butter pieces are pea-size. With processor running, add ½ cup (120 grams) ice water in a slow, steady stream just until dough comes together. (Mixture may appear crumbly. It should be moist and hold together when pinched.) Add more ice water as needed.
**2.** Turn out dough, and divide in half. Shape each portion into a disk, and wrap tightly in plastic wrap. Refrigerate for at least 1 hour or up to 2 days, or freeze for up to 3 months. Let frozen dough thaw overnight in refrigerator before using.

Fresh peaches reach peak ripeness in late June through August, making them the perfect addition to all your summertime bakes. A ready-to-eat fruit will have a vibrant skin color with no green undertones, yield slightly when gently pressed, and have a sweet and fragrant aroma.

## PEACH PANNA COTTA

Makes 6 servings

*Panna cotta is a classic Italian dessert of a luscious custard made of milk or cream, sugar, and gelatin. This iteration calls for ricotta instead of heavy cream for an even richer custard, and lemon zest adds bright flavor. Add a drizzle of syrupy peach sauce and chopped fresh peaches for a sweet and beautiful topping.*

- ½ cup (120 grams) water, room temperature
- 1 (0.25-ounce) envelope (7 grams) unflavored gelatin powder
- 1 cup (240 grams) whole milk
- ⅔ cup (133 grams) granulated sugar
- 1 teaspoon (2 grams) lemon zest
- 2 cups (450 grams) whole-milk ricotta cheese*

Fresh Peach Sauce (recipe follows)

- 4 ounces (113 grams) fresh peaches, diced

1. In a small bowl, place ½ cup (120 grams) water; sprinkle gelatin powder on top. Let stand until dissolved, about 15 minutes.
2. In a medium saucepan, heat milk, sugar, and lemon zest over medium heat, whisking frequently, just until bubbles form around sides of pan. (Do not boil.) Whisk in gelatin mixture until completely dissolved. Remove from heat, and let cool for 15 minutes.
3. In the container of a blender, blend milk mixture and ricotta until smooth. Divide mixture among 6 serving cups (about ½ cup each). Gently skim off any air bubbles. Refrigerate, uncovered, until completely set, 3 to 4 hours, or cover with plastic wrap, and refrigerate for up to 3 days.
4. Just before serving, top each panna cotta with Fresh Peach Sauce and diced peaches.

**We used BelGioioso® Ricotta con Latte® Cheese.*

### Fresh Peach Sauce

Makes about 1 cup

- 8 ounces (226 grams) fresh peaches, roughly chopped
- ¼ cup plus 2 tablespoons (74 grams) granulated sugar
- ¼ cup (60 grams) water
- 2 tablespoons (30 grams) fresh lemon juice

1. In a small heavy-bottomed saucepan, cook peaches, sugar, ¼ cup (60 grams) water, and lemon juice over medium heat, stirring occasionally, until peaches begin to break down and release their juices, about 5 minutes. Cook, stirring occasionally, until liquid is thick and syrupy, 5 to 10 minutes.
2. Transfer mixture to the container of a blender; remove center piece from blender lid, and cover with a towel. Process mixture until smooth. Let cool completely. Refrigerate in an airtight container for up to 1 week.

## PEACH COBBLER SWEET ROLLS

Makes 12 rolls

*Two delicious bakes come together in this beautiful marriage of sweet rolls and peach cobbler. In this recipe, the fresh peach filling includes cornstarch to thicken and reduce the amount of liquid in the mixture. We recommend using floss as opposed to a knife to cut these rolls, which helps prevent the filling from coming out or flattening the rolls.*

Dough:

- 1 cup (240 grams) warm whole milk (110°F/43°C to 115°F/46°C)
- 5 tablespoons (60 grams) granulated sugar, divided
- 2¼ teaspoons (7 grams) active dry yeast
- 4¼ to 4½ cups (531 to 562 grams) all-purpose flour*, divided, plus more for dusting
- 1 tablespoon (9 grams) kosher salt
- 2 large eggs (100 grams), room temperature
- ½ cup (76 grams) unsalted butter, cubed and room temperature
- 2 teaspoons (8 grams) vanilla extract

Filling:

- 3½ cups (508 grams) diced fresh peaches
- ½ cup (110 grams) firmly packed light brown sugar
- 1 tablespoon (13 grams) vanilla extract
- 2 teaspoons (10 grams) fresh lemon juice
- 1½ tablespoons (12 grams) cornstarch
- 1 tablespoon (15 grams) water

Topping:

- ½ cup (63 grams) all-purpose flour
- ⅓ cup (73 grams) firmly packed light brown sugar
- ¼ teaspoon kosher salt
- ¼ teaspoon ground cinnamon
- 3 tablespoons (42 grams) unsalted butter, melted

- ¼ cup (60 grams) heavy whipping cream
- ½ cup (73 grams) finely diced fresh peaches

1. For dough: In a small bowl, stir together warm milk, 1 tablespoon (12 grams) granulated sugar, and yeast. Let stand until foamy, about 5 minutes.
2. In the bowl of a stand mixer, whisk together 2 cups (250 grams) flour, salt, and remaining 4 tablespoons (48 grams) granulated sugar by hand. Add yeast mixture, eggs, butter, and vanilla; using the paddle attachment, beat at low speed until combined, about 1 minute. With mixer on low speed, gradually add 2¼ cups (281 grams) flour, beating until a shaggy dough forms. Scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium-low speed until dough becomes smooth, elastic, and slightly tacky, 10 to 12 minutes; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky and soft to handle. Turn out dough onto a very lightly floured surface, and knead 5 to 8 times; shape dough into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. Line a baking sheet with parchment paper.
6. Punch down dough, and flatten into a 1-inch-thick rectangle. Place on prepared pan, and cover with plastic wrap. Refrigerate for at least 1 hour or up to overnight.
7. For filling: In a medium saucepan, bring diced peaches, brown sugar, vanilla, and

lemon juice to a boil over medium-high heat, stirring occasionally until sugar dissolves. Reduce heat to medium; cook, stirring frequently and lightly mashing peaches, until mixture is thick and jammy, 7 to 10 minutes.

**8.** In another small bowl, whisk together cornstarch and 1 tablespoon (15 grams) water; stir into peach mixture. Bring to a boil; cook, stirring constantly, until mixture is thick and translucent, 2 to 3 minutes. Remove from heat, and let cool completely.

**9.** Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.

**10.** Turn out dough onto a lightly floured surface, and roll into an 18x12-inch rectangle. Spread filling onto dough, leaving a ¼-inch border on one long side. Starting with long side opposite border, roll up dough into a 19-inch log. (See Note.) Using a serrated knife, trim ½ inch from each end of log. Using unflavored dental floss, cut log into 12 (1½-inch-thick) slices. Place slices, cut side up, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

**11.** For topping: In a medium bowl, whisk together flour, brown sugar, salt, and cinnamon; whisk in melted butter until mixture is combined and crumbly. Refrigerate until ready to use.

**12.** Preheat oven to 350°F (180°C).

**13.** Drizzle cream all over rolls. Sprinkle finely diced peaches onto rolls, tucking them into dough. Sprinkle topping onto rolls.

**14.** Bake until golden brown, 35 to 40 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan. Serve warm, or let cool completely on a wire rack. Store in an airtight container for up to 3 days.

**We used Bob's Red Mill® Unbleached All-Purpose Flour.*

**Note:** *As you roll the dough into a log, the movement and shaping should naturally stretch the log to 19 inches long; if it doesn't, gently stretch it as needed.*

## PEACH–TAHINI COOKIES

Makes about 12 cookies

*Tahini, a Middle Eastern condiment made of ground sesame seeds, has a nutty, slightly earthy flavor that adds moisture and richness to baked goods. These cookies will puff slightly while baking, perfect for creating an indentation to fill with a fresh peach mixture. After cooling, drizzle a small amount of tahini-infused glaze to boost the toasty, nutty flavor of these cookies.*

Dough:

- ½ cup (113 grams) unsalted butter, softened
- ½ cup (120 grams) tahini (see Note)
- ½ cup (100 grams) granulated sugar
- ½ cup (73 grams) firmly packed light brown sugar
- 1 large egg (50 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 1¾ cups (219 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- ¼ teaspoon (1.25 grams) baking powder

Filling:

- 1¾ cups (254 grams) diced fresh peaches
- ⅓ cup (67 grams) granulated sugar
- 1 tablespoon (8 grams) cornstarch
- 2 teaspoons (8 grams) vanilla extract
- 1 teaspoon (5 grams) fresh lemon juice

Glaze:

- ¼ cup (30 grams) confectioners' sugar
- 3 tablespoons (45 grams) heavy whipping cream
- 2 tablespoons (30 grams) tahini

**1.** Line a rimmed baking sheet with parchment paper.

**2.** For dough: In the bowl of a stand mixer fitted with the paddle attachment, beat butter, tahini, granulated sugar, and brown sugar at medium speed until light and creamy, 2 to 3 minutes, stopping to scrape paddle and bottom and sides of bowl. Add egg and egg yolk, one at a time, beating until combined after each addition. Beat in vanilla.

**3.** In a medium bowl, whisk together flour, salt, baking soda, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating until just combined and no dry streaks remain.

**4.** Using a 3-tablespoon spring-loaded scoop, scoop dough (about 50 grams each) onto prepared pan. Cover with plastic wrap, and refrigerate for at least 2 hours or up to overnight.

**5.** For filling: In a medium saucepan, bring 1¼ cups (181 grams) peaches, granulated sugar, cornstarch, vanilla, and lemon juice to a boil over medium heat, stirring occasionally until sugar dissolves. Cook, stirring occasionally, until peaches begin to soften and mixture becomes thick and translucent, 5 to 7 minutes. Remove from heat, and stir in remaining ½ cup (73 grams) peaches. Let cool completely.

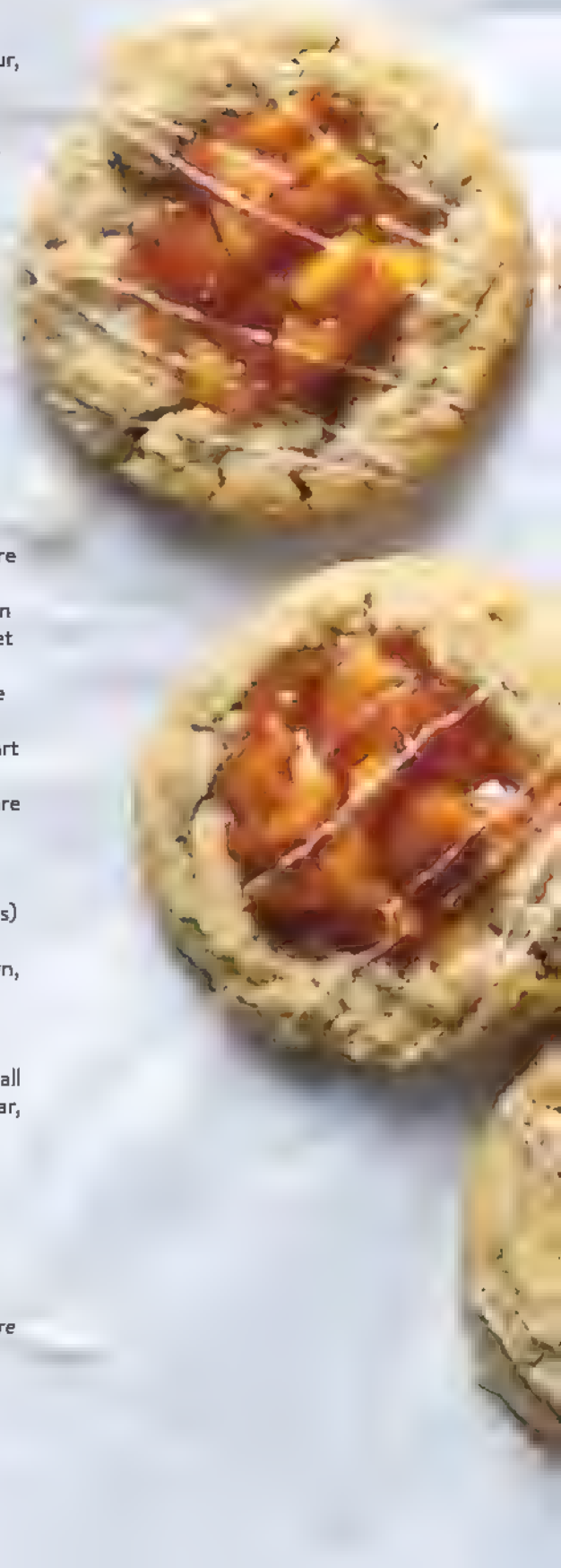
**6.** Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

**7.** Place dough balls at least 2 inches apart on prepared pans.

**8.** Bake until edges are set but centers are still puffed, 12 to 15 minutes. Using the back of a spoon, gently press a 1½- to 2-inch indentation in center of each cookie. Spoon 1½ tablespoons (30 grams) filling into each indentation. Bake until filling is set and cookies are golden brown, about 5 minutes more. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on a wire rack.

**9.** For glaze: Just before serving, in a small bowl, whisk together confectioners' sugar, cream, and tahini until smooth; drizzle onto cooled cookies. Refrigerate in an airtight container for up to 5 days.

**Note:** *Over time, the oil in tahini will separate and rise to the top of the container; this is perfectly normal. Gently stir the tahini until it's well combined before measuring.*



*We packed these cakes and bars with our favorite small and sweet summer stone fruit*

Get the charlotte pan used for this recipe at **bakefromscratch.com/shop.**

Cherry Pineapple Cake,
PAGE 61

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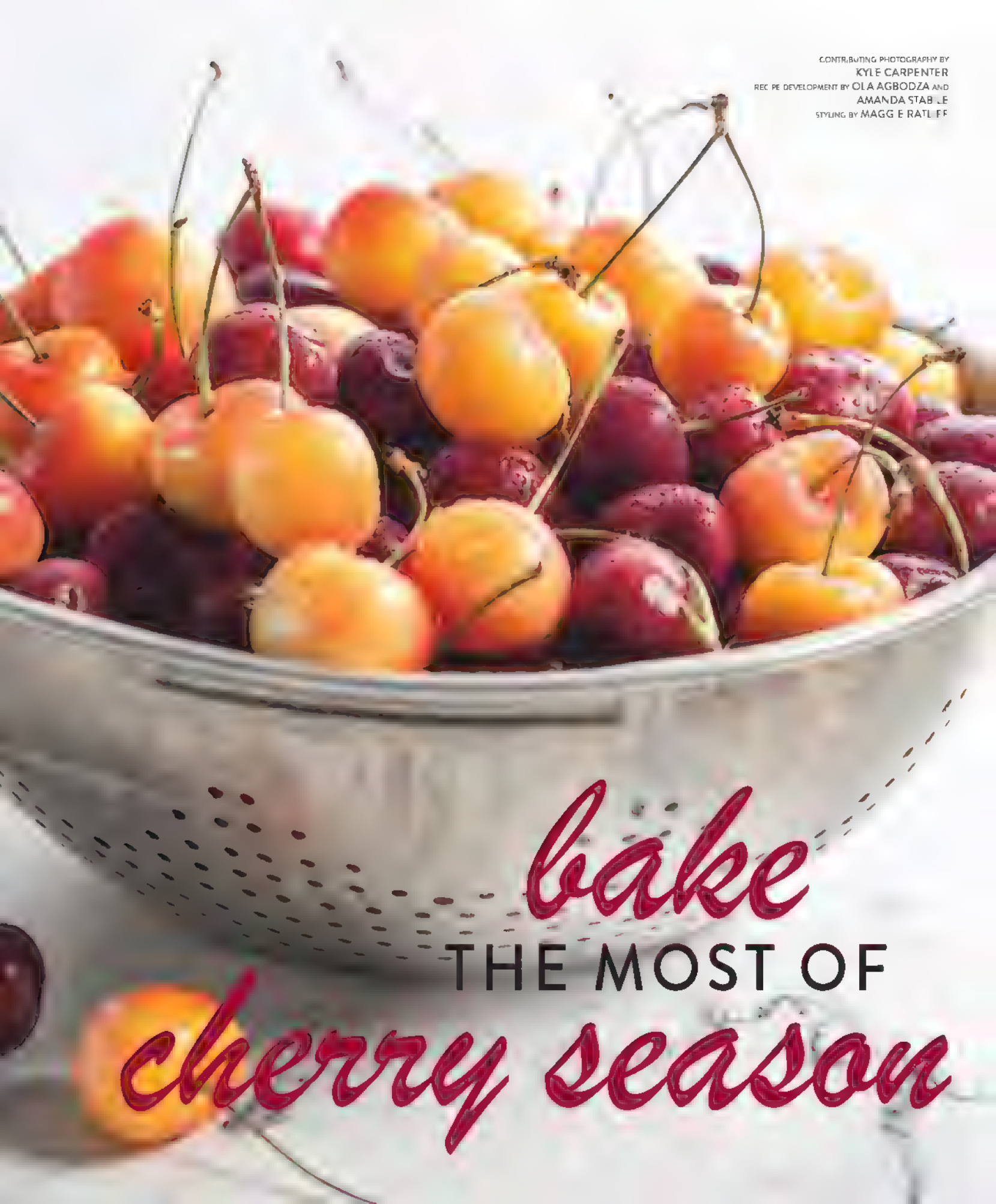


# bake THE MOST OF cherry season

## CHERRY-PINEAPPLE CAKE

Makes 1 (6-cup) cake

*Packed with pineapple chunks and fresh cherries, this fruit-filled cake is the perfect sweet treat on a summer day. Whole buttermilk incorporated into the batter yields a lightly tangy and fluffy cake, and a generous spread of fruit curd adds a punch of tartness and a slightly floral flavor that wonderfully balances the fruit without making it cloyingly sweet.*

- 1⅓ cups (167 grams) plus 2 tablespoons (16 grams) all-purpose flour, divided
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking powder
- ¼ teaspoon (1.25 grams) baking soda
- 2 large eggs (100 grams), room temperature
- ½ cup (100 grams) granulated sugar
- ⅓ cup (73 grams) firmly packed light brown sugar
- ½ cup (112 grams) neutral oil
- ¼ cup (60 grams) whole buttermilk
- 1 teaspoon (4 grams) vanilla extract
- 1 cup (159 grams) drained canned pineapple chunks, chopped and patted dry
- 1 cup (145 grams) chopped pitted fresh cherries, patted dry

Cherry Hibiscus Curd (recipe follows)
Garnish: fresh cherries

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, whisk together 1⅓ cups (167 grams) flour, salt, baking powder, and baking soda.
3. In a large bowl, whisk together eggs and sugars until light and fluffy, about 2 minutes. Add oil, buttermilk, and vanilla, and whisk until well combined, about 1 minute. Fold in flour mixture until well combined.
4. In a small bowl, toss together pineapples, cherries, and remaining 2 tablespoons (16 grams) flour until fruit is well coated in flour. Fold fruit mixture into batter until well combined.
5. Spray a 6-cup charlotte cake pan with baking spray with flour. Spread batter into prepared pan.
6. Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely.
7. Spread Cherry Hibiscus Curd in center of cooled cake. Garnish with cherries, if desired. Cover and refrigerate for up to 3 days.

### Cherry Hibiscus Curd

Makes 1 cup

- 1¼ cups (181 grams) pitted fresh cherries, halved
- 6 tablespoons (90 grams) water
- 2 tablespoons (30 grams) fresh lemon juice
- ½ cup (20 grams) dried hibiscus tea
- ½ cup (100 grams) granulated sugar, divided
- 2 large egg yolks (37 grams), room temperature
- 2 tablespoons (16 grams) cornstarch
- ½ teaspoon (1.5 grams) kosher salt
- 2 tablespoons (28 grams) unsalted butter

1. In the container of a blender, process cherries, 6 tablespoons (90 grams) water, and lemon juice until smooth.
2. In a medium heavy-bottomed saucepan, cook cherry mixture, hibiscus leaves, and ¼ cup (50 grams) sugar over medium heat, stirring frequently, until liquid begins to thicken and bubbles form around sides of pan, 3 to 4 minutes.
3. In a medium heatproof bowl, whisk together egg yolks, cornstarch, salt, and remaining ¼ cup (50 grams) sugar until smooth. Gradually add hot cherry mixture, whisking constantly until well combined. Pour egg yolk mixture into pan, and cook over medium heat, whisking constantly, until mixture is thickened, 5 to 6 minutes.
4. Strain mixture through a fine-mesh sieve into a heatproof bowl, discarding solids. Whisk in butter until melted and smooth. Cover with plastic wrap, pressing wrap directly onto surface of curd to prevent a skin from forming. Let cool completely. Use immediately, or cover and refrigerate for up to 3 days. Whisk curd before using.

## CHERRY CHEESECAKE BROWNIE BARS

Makes 9 to 12 bars

*The popular pairing of rich brownies and luscious cheesecake gets a bright makeover with the addition of cherries. A combination of Dutch process cocoa powder and espresso powder enhances and intensifies the chocolate flavor for a more complex brownie. Similarly, a small amount of almond extract enhances the taste of cherries thanks to a shared chemical compound called benzaldehyde that leads many people to associate the two flavors.*

Brownie:
- 5 ounces (141 grams) dark chocolate, chopped
- 2.5 ounces (70 grams) milk chocolate, chopped
- ¾ cup (170 grams) unsalted butter, cubed
- ¾ cup (150 grams) granulated sugar
- ¾ cup (165 grams) firmly packed dark brown sugar
- 1⅓ cups (167 grams) all-purpose flour
- 3 tablespoons (15 grams) Dutch process cocoa powder
- 1½ teaspoons (4.5 grams) kosher salt
- ¾ teaspoon (3 grams) espresso powder
- 3 large eggs (150 grams), lightly beaten
- 1½ teaspoons (6 grams) vanilla extract

Cheesecake:
- 2¼ cups cream cheese (506 grams), cubed and softened
- ⅔ cup (133 grams) granulated sugar
- 1 large egg (50 grams), room temperature
- 1 large egg white (30 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- ¼ teaspoon (1 gram) almond extract

- 1¼ cups (175 grams) halved pitted fresh cherries, patted dry

Garnish: shaved chocolate

1. Position oven rack in bottom third of oven. Preheat oven to 325°F (170°C). Line a 9-inch square baking pan with foil, letting excess extend over sides of pan. Spray foil with cooking spray.
2. For brownie: In the top of a double boiler, heat all chopped chocolate and butter over simmering water, stirring occasionally, until melted and smooth. Remove from heat, and whisk in granulated sugar and brown sugar. Let cool slightly.

**3.** In a medium bowl, whisk together flour, cocoa, salt, and espresso powder.
**4.** Whisk eggs and vanilla into chocolate mixture until combined. Fold in flour mixture until just combined. Spread batter into prepared pan.
**5.** Bake just until top is dry, 20 to 25 minutes.
**6.** Meanwhile, for cheesecake: In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth and creamy, 1 to 2 minutes, stopping to scrape bottom and sides of bowl. Add granulated sugar; beat until well combined, 1 to 2 minutes, stopping to scrape paddle and bottom and sides of bowl. Add egg and egg white, one at a time, beating until well combined. Beat in extracts.
**7.** Spread cheesecake mixture onto brownie layer. Top with cherries.
**8.** Bake until edges are set, top looks dry, center is almost set, and an instant-read thermometer inserted deep in center registers 194°F (90°C), 45 to 55 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool completely in pan on a wire rack. Refrigerate in pan overnight, loosely covering with foil only when completely cool to prevent condensation from forming.
**9.** Using excess foil as handles, remove from pan, and cut into bars. Garnish with shaved chocolate, if desired. Refrigerate in an airtight container for up to 3 days.

## CHERRY-PECAN UPSIDE-DOWN CAKE

Makes 1 (9-inch) cake

*A layer of cherries, placed cut side down, not only reveals a visually stunning cake once removed from the pan but also creates a wonderfully sweet layer of caramelized fruit atop a tender and fluffy cake. Finely chopped pecans in the batter add subtle crunch and texture.*

- ⅓ cup (73 grams) firmly packed light brown sugar
- ¼ cup (57 grams) unsalted butter, melted and cooled slightly
- 2 cups (325 grams) pitted fresh cherries, halved
- ½ cup (113 grams) unsalted butter, softened
- 1¼ cups (250 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- ½ teaspoon (2 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- ¼ teaspoon kosher salt
- ½ cup (120 grams) whole milk
- ¼ cup (60 grams) sour cream
- ⅔ cup (84 grams) finely chopped pecans

**1.** Preheat oven to 350°F (180°C). Spray a 9-inch round cake pan with baking spray with flour. Line bottom of pan with parchment paper.

**2.** In a small bowl, whisk together brown sugar and melted butter. Spread into bottom of prepared pan. Arrange cherries, cut side down, in a single layer on brown sugar mixture to completely cover bottom of pan.

**3.** In the bowl of a stand mixer fitted with the paddle attachment, beat softened butter and granulated sugar at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape paddle and bottom and sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

**4.** In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk and sour cream, beginning and ending with flour mixture, beating just until combined after each addition and stopping to scrape paddle and bottom and sides of bowl. Fold in pecans. Gently spread batter onto cherries.

**5.** Bake until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour. Let cool in pan for 10 minutes. Run a knife around edges of pan to release sides of cake; carefully invert cake onto a flat serving plate. Serve warm or at room temperature.

## CHERRY CHIP CAKE

Makes 1 (8-inch) cake

*We learned of this cake during a Baking School class, when fans of the now-discontinued Betty Crocker boxed cake mix highlighted its rich pudding-infused texture and vibrant bits of dried maraschino cherries. Our version swaps dried fruit for fresh and is served with a fresh cherry sauce for a showstopping presentation.*

- **2½ cups (412 grams) fresh cherries, pitted, finely chopped, and patted dry**
- **3 cups (375 grams) plus 2 tablespoons (16 grams) cake flour, divided**
- **2 cups (400 grams) granulated sugar**
- **2½ teaspoons (12.5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ teaspoon (1.25 grams) baking soda**
- **1 cup (227 grams) unsalted butter, softened**
- **1 cup (240 grams) whole milk, room temperature**
- **4 large egg whites (120 grams), room temperature**
- **¼ cup (60 grams) sour cream**
- **2 teaspoons (8 grams) vanilla extract**
- **Vanilla Buttercream (recipe follows)**
- **Cherry Compote (recipe follows)**

**1.** Spread chopped cherries onto a layer of paper towels; let stand for 20 minutes.
**2.** Preheat oven to 350°F (180°C). Spray 3 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
**3.** In the bowl of a stand mixer, whisk together 3 cups (375 grams) flour, sugar, baking powder, salt, and baking soda by hand. Add butter; using the paddle attachment, beat at medium-low speed until butter is incorporated and mixture resembles coarse meal, about 2 minutes.
**4.** In a medium bowl, whisk together milk, egg whites, sour cream, and vanilla extract. With mixer on low speed, add one-third of milk mixture (about ⅔ cup or 180 grams) to flour mixture, beating until combined. Increase mixer speed to medium, and beat until light and fluffy, 1 to 2 minutes. With mixer on low speed, gradually add remaining milk mixture, beating until combined and stopping to scrape paddle and bottom and sides of bowl.
**5.** In a small bowl, stir together chopped cherries and remaining 2 tablespoons (16 grams) flour. Fold into batter until just combined. Divide batter among prepared pans (about 2 cups or 575 grams each).
**6.** Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
**7.** Level cooled cake layers, if desired. Place 1 cake layer on a serving plate. Spread ¾ cup (202 grams) Vanilla Buttercream onto cake. Top with second cake layer; spread ¾ cup (202 grams) buttercream onto cake layer. Top with remaining cake layer. Spread remaining buttercream on top and sides of cake. Refrigerate for at least 15 minutes before serving. Serve with Cherry Compote. Cover and refrigerate for up to 3 days.

### Vanilla Buttercream

Makes about 6½ cups

- **3 cups (681 grams) unsalted butter, softened**
- **1 teaspoon (3 grams) kosher salt**
- **6½ cups (780 grams) confectioners' sugar**
- **3 tablespoons (45 grams) heavy whipping cream**
- **2 teaspoons (8 grams) vanilla extract**

**1.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth and creamy, 1 to 2 minutes. With mixer on low speed, add confectioners' sugar, 1 cup (120 grams) at a time, alternately with cream, beginning and ending with confectioners' sugar, beating until combined after each addition. Beat in vanilla. Scrape paddle and bottom and sides of bowl. Increase mixer speed to medium-high, and beat until pale and fluffy, 1 to 2 minutes. Use immediately.

### Cherry Compote

Makes about 1 cup

- **1 pound (454 grams) fresh cherries, pitted**
- **½ cup (100 grams) granulated sugar**
- **1 tablespoon (15 grams) fresh lemon juice**

**1.** In a medium saucepan, bring all ingredients to a boil over medium-high heat, stirring frequently and mashing cherries slightly. Reduce heat to medium; cook, stirring frequently, until cherries have released most of their juices and mixture is thickened, 25 to 30 minutes. Remove from heat, and let cool completely. Refrigerate in an airtight container for up to 3 days.

OUR BIGGEST
AND BEST
BAKERY-STYLE
COOKIES

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY OLA AGBODZA AND AMANDA STABILE
STYLING BY KATIE MOONDICKERSON

## *cover* RECIPES

*From oat and nut butter to swirled with sprinkles, master the art of bakery-style treats at home with simple techniques that ensure crisp edges, chewy centers, and picture-perfect shaping every time*

## BIRTHDAY CAKE COOKIES

Makes 6 large cookies

*These cookies capture the essence of celebration in every bite—chewy, with a tender crumb and a flavor that's both nostalgic and elevated. Vanilla bean paste and almond extract add depth, and cold butter ensures the perfect balance of flavor and structure. All-natural sprinkles lend a pop of color and a cleaner flavor, without the synthetic aftertaste of standard sprinkles. You'll taste the difference. And the softer color palette is a refreshing departure from the usual bold primary hues.*

- 2 cups (250 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- 1¼ teaspoons (3.75 grams) kosher salt
- ⅛ teaspoon baking soda
- 2 large eggs (100 grams), cold
- 2 large egg yolks (37 grams), cold
- 2 teaspoons (12 grams) vanilla bean paste
- ¼ teaspoon (1 gram) almond extract
- ½ cup (113 grams) cold unsalted butter, cubed
- ½ cup (100 grams) granulated sugar
- ¼ cup (55 grams) firmly packed light brown sugar
- ½ cup (88 grams) all-natural jimmies*, plus more for topping

1. In a medium bowl, whisk together flour, baking powder, salt, and baking soda.
2. In a small bowl, whisk together cold eggs, cold egg yolks, vanilla bean paste, and almond extract.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat cold butter and sugars at medium speed until fluffy, 2 to 3 minutes, stopping to scrape paddle and bottom and sides of bowl. With mixer on low speed, gradually add flour mixture alternately with egg mixture, beginning and ending with flour mixture, beating just until combined after each addition and stopping to scrape paddle and bottom sides of bowl. Beat in jimmies just until combined.
4. Line a baking sheet with parchment paper.
5. Using a ½-cup dry-measuring cup, scoop a scant ½ cup (about 118 grams) dough, and place 2 inches apart on prepared pan. Press a 3-tablespoon spring-loaded scoop, rounded side up, into middle of each dough scoop to create a mounded center with a border. Cover and refrigerate for at least 2 hours or overnight.
6. Preheat oven to 350°F (180°C). Line a large baking sheet with parchment paper.
7. Place dough 3 inches apart on prepared pan. Top with jimmies.
8. Bake until golden brown, 15 to 20 minutes, rotating pan halfway through baking. While cookies are still hot, gently swirl a 4- to 5-inch round cutter in a circular motion around each cookie to create an even round. Let cool completely on pan on a wire rack. Store in an airtight container for up to 3 days.

**We used Great Value Natural Rainbow Sprinkles.*

## WHITE CHOCOLATE MACADAMIA NUT COOKIES

Makes about 6 large cookies

*There's something undeniably nostalgic about a white chocolate and macadamia cookie—the golden, crisp edges giving way to a chewy center, with pockets of creamy sweetness and buttery-rich crunch throughout. This version leans into indulgence, with oversize cookies that boast deep caramel notes from brown sugar, enriched further by an extra egg yolk. And while patience is required (at least a two-hour chill, ideally overnight), the reward is a perfectly proportioned, bakery case-worthy cookie with just the right balance of crisp and chew.*

- ⅔ cup (147 grams) firmly packed light brown sugar
- ½ cup (113 grams) unsalted butter, melted and cooled slightly
- ⅓ cup (67 grams) granulated sugar
- 1 large egg (50 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- ½ teaspoon (2.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking soda
- 1 cup (128 grams) macadamia nuts, roughly chopped
- ⅔ cup (120 grams) white chocolate chips, plus more for topping

**1.** Line a baking sheet with parchment paper.
**2.** In a large bowl, whisk together brown sugar, melted butter, granulated sugar, egg, egg yolk, and vanilla.
**3.** In a medium bowl, whisk together flour, baking powder, salt, and baking soda. Gradually fold flour mixture into sugar mixture until almost completely combined. Fold in nuts and white chocolate.
**4.** Using a ½-cup dry-measuring cup, scoop dough (about 140 grams each), and place 2 inches apart on prepared pan. Press a 3-tablespoon spring-loaded scoop, rounded side up, into middle of each dough scoop to create a mounded center with a border. Cover and refrigerate for at least 2 hours or overnight.
**5.** Preheat oven to 375°F (190°C). Line a large baking sheet with parchment paper.
**6.** Place dough 3 inches apart on prepared pans. Top with white chocolate.
**7.** Bake until golden brown, 12 to 15 minutes, rotating pan halfway through baking. While cookies are still hot, gently swirl a 4- to 5-inch round cutter in a circular motion around each cookie to create an even round. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

## ALMOND BUTTER AND OAT COOKIES

Makes about 6 large cookies

*These cookies strike the perfect balance between chewy and crisp, with the rich depth of creamy almond butter and the natural sweetness of brown sugar. The oats add heartiness, and a hint of cinnamon brings a comforting warmth. Topped with flaked sea salt, they offer the ideal sweet-salty contrast. Chilling the dough ensures thick, substantial cookies that hold their shape, creating a crisp edge with a soft, chewy center.*

- ½ cup (113 grams) unsalted butter, softened
- ½ cup (128 grams) creamy almond butter
- ⅔ cup (147 grams) firmly packed light brown sugar
- ⅓ cup (67 grams) granulated sugar
- 1 large egg (50 grams), room temperature
- ½ teaspoon (2 grams) vanilla extract
- 1½ cups (150 grams) old-fashioned oats
- ¾ cup (94 grams) all-purpose flour
- ½ teaspoon (2.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon (1.25 grams) baking soda

Garnish: flaked sea salt

**1.** Line a rimmed baking sheet with parchment paper.
**2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and almond butter at low speed until smooth and combined. Add sugars, and beat at medium speed until pale and creamy, 2 to 3 minutes, stopping to scrape paddle and bottom and sides of bowl. Beat in egg and vanilla until combined.
**3.** In a medium bowl, whisk together oats, flour, baking powder, kosher salt, cinnamon, and baking soda. With mixer on low speed, gradually add oats mixture to butter mixture, beating until just combined and stopping to scrape paddle and bottom and sides of bowl.
**4.** Using a ½-cup dry-measuring cup, scoop a scant ½ cup (about 126 grams) dough, and place 2 inches apart on prepared pan. Press a 3-tablespoon spring-loaded scoop, rounded side up, into middle of each dough scoop to create a mounded center with a border. Cover and refrigerate for at least 2 hours or overnight.
**5.** Preheat oven to 350°F (180°C). Line a large baking sheet with parchment paper
**6.** Place dough 3 inches apart on prepared pan.
**7.** Bake until edges are golden brown and surface is dry, 15 to 20 minutes, rotating pan halfway through baking. Garnish with sea salt, if desired. While cookies are still hot, gently swirl a 4- to 5-inch round cutter in a circular motion around each cookie to create an even round. Let cool completely on pan on a wire rack. Store in an airtight container for up 3 days.

BIRTHDAY CAKE

WHITE CHOCOLATE MACADAMIA NUT

ALMOND BUTTER AND OAT

BAKERY HACKS
AT HOME

## SCOOP, SCOOP

Scooping the dough into a ½-cup measuring cup might feel like an unnecessary step, but it's a great trick for achieving thick, bakery-style cookies. This creates even portions—consistent in both weight and density—ensuring they bake at the same rate. Then, using a spring-loaded scoop to form a domed mound helps control spread in the oven, setting you up for that perfect balance: crisp edges with a chewy, gooey center.

**HERE'S WHY IT WORKS:** The extra height slows down the spread and encourages deep cracks across the surface—those sought-after ridges that caramelize as they bake, amplifying both texture and flavor. Instead of flattening into a uniform round, these cookies bake up with the kind of sculpted, craggy finish that makes them look (and taste) straight from a bakery display case.

**Get our favorite cookie scoops and round cutters at *bakefromscratch.com/shoptheissue*.**

## SWIRL, SWIRL

For the final touch, as soon as they come out of the oven, grab a large round cookie cutter or a wide-mouthed glass and gently swirl it around each cookie. This quick "scoot" nudges them into a neater round, giving you a perfectly polished look—no fussy rolling dough into balls or other shaping required.

## CHOCOLATE MINT CHIP COOKIES

Makes 6 large cookies

*This cookie has serious presence—thick, fudgy, and laced with cooling pockets of crème de menthe chocolate. Dutch process cocoa delivers deep chocolate intensity, and a mix of granulated and brown sugars balances crisp edges with a chewy center. Cold butter is the game changer here, keeping the dough structured while ensuring a tender bite. Instead of uniform chips, the chocolate is shattered into shards, so every mouthful brings a mix of molten puddles and crisp flecks. A final flourish—chunks of crème de menthe chocolate pressed in post-bake—makes these as striking as they are addictive.*

- 1¼ cups (219 grams) all-purpose flour
- 6 tablespoons (30 grams) Dutch process cocoa powder
- 1½ teaspoons (7.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking soda
- 1 large egg (50 grams), cold
- 2 large egg yolks (37 grams), cold
- 1 teaspoon (4 grams) vanilla extract
- ½ cup (113 grams) cold unsalted butter, cubed
- ½ cup (110 grams) firmly packed light brown sugar
- 6 tablespoons (72 grams) granulated sugar
- 8 ounces (227 grams) thin crème de menthe chocolate mints, plus more for topping

**1.** In a medium bowl, whisk together flour, cocoa, baking powder, salt, and baking soda.
**2.** In a small bowl, whisk together cold egg, cold egg yolks, and vanilla.
**3.** In the bowl of a stand mixer fitted with the paddle attachment, beat cold butter and sugars at medium speed until well combined, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add flour mixture alternately with egg mixture, beginning and ending with flour mixture, beating just until combined after each addition. Beat in chocolate mints, letting mixer break them into different sizes, 30 seconds to 1 minute.
**4.** Using a ½-cup dry-measuring cup, scoop dough (about 140 grams each), and place 2 inches apart on prepared pan. Press a 3-tablespoon spring-loaded scoop, rounded side up, into middle of each dough scoop to create a mounded center with a border. Cover and refrigerate for at least 2 hours or overnight.
**5.** Preheat oven to 375°F (190°C). Line a large baking sheet with parchment paper.
**6.** Place dough 3 inches apart on prepared pan.
**7.** Bake until edges are set and tops look matte, 15 to 17 minutes, rotating pan halfway through baking. Top with broken chocolate mints. While cookies are still hot, gently swirl a 4- to 5-inch round cutter in a circular motion around each cookie to create an even round. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up 3 days.

## BROWNED BUTTER SNICKERDOODLES

Makes 8 large cookies

*Thick, crinkled, and packed with deep caramelized flavor, these are next-level snickerdoodles. Browned butter is the star here, cooked until the milk solids turn deep amber, adding richness and complexity. A mix of baking powder, cream of tartar, and baking soda strikes the right balance between chew and lift. Chilling the dough is essential—it deepens the flavor and controls the spread. And the finishing touch? A generous toss in cinnamon sugar, creating a crisp, craggy crust that shatters with each bite.*

- 1¼ cups (284 grams) unsalted butter, softened
- 1¾ cups (350 grams) granulated sugar, divided
- ½ cup (110 grams) firmly packed light brown sugar
- 1 large egg (50 grams), cold
- 2 large egg yolks (37 grams), cold
- 1½ teaspoons (6 grams) vanilla extract
- 2¾ cups (344 grams) all-purpose flour
- 1 tablespoon (15 grams) baking powder
- 1½ teaspoons (4.5 grams) cream of tartar
- 1 teaspoon (3 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking soda
- 2½ teaspoons (5 grams) ground cinnamon

**1.** In a medium light-colored saucepan, cook butter over medium-high heat, stirring frequently, until milk solids at bottom have turned a deep amber color and butter is fragrant, 8 to 10 minutes. Pour into a shallow heatproof baking dish, and let cool completely, 1 to 1½ hours.
**2.** Line a baking sheet with parchment paper.
**3.** In the bowl of a stand mixer fitted with the paddle attachment, beat browned butter, 1¼ cups (250 grams) granulated sugar, and brown sugar at medium speed until fluffy, 2 to 3 minutes, stopping to scrape paddle and bottom and sides of bowl. Add cold egg and cold egg yolks, one at a time, beating well after each addition. Beat in vanilla.
**4.** In a medium bowl, whisk together flour, baking powder, cream of tartar, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined and stopping to scrape paddle and bottom and sides of bowl.
**5.** Using a ½-cup dry-measuring cup, scoop dough (about 129 grams each), and place 2 inches apart on prepared pan. Press a 3-tablespoon spring-loaded scoop, rounded side up, into middle of each dough scoop to create a mounded center with a border. Cover and refrigerate for at least 2 hours or overnight.
**6.** Preheat oven to 375°F (190°C). Line a large baking sheet with parchment paper.
**7.** In a small bowl, whisk together cinnamon and remaining ½ cup (100 grams) granulated sugar. Toss dough in cinnamon sugar until well coated. Place 3 inches apart on prepared pan.
**8.** Bake until edges are lightly browned but centers still look slightly wet, 12 to 14 minutes, rotating pan halfway through baking. While cookies are still hot, gently swirl a 4- to 5-inch round cutter in a circular motion around each cookie to create an even round. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

HONEY-PEANUT BUTTER

CHOCOLATE MINT CHIP

BROWNED BUTTER SNICKERDOODLE

Browned
Butter
Snickerdoodles,
PAGE 76

## HONEY-PEANUT BUTTER COOKIES

Makes 6 large cookies

*These bakery-style giants are all about balance—chewy centers, crisp edges, and layers of peanut flavor from creamy peanut butter and crunchy honey-roasted peanuts. Dark brown sugar and honey add deep caramel decadence, and an extra egg yolk enhances both texture and chew. A clever shaping trick creates an irresistibly craggy texture, and a garnish of flaked salt amplifies the sweet-salty contrast. Chilling is nonnegotiable for controlled spread and depth of flavor, but the wait is worth it—what emerges from the oven is golden, nutty, and utterly addictive.*

- ½ cup (113 grams) unsalted butter, softened
- ⅓ cup (85 grams) peanut butter
- ½ cup (110 grams) firmly packed dark brown sugar
- 2 tablespoons (42 grams) honey
- 1 large egg (50 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- 1½ teaspoons (6 grams) vanilla extract
- 1½ cups (188 grams) all-purpose flour
- ½ teaspoon (2.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking soda
- 1¼ cups (113 grams) chopped honey-roasted peanuts
- Garnish: flaked sea salt

**1.** Line a baking sheet with parchment paper.

**2.** In the bowl of a stand mixer fitted with the paddle attachment, butter, peanut butter, brown sugar, and honey at medium speed until creamy, 1 to 2 minutes, stopping to scrape paddle and bottom and sides of bowl. Add egg and egg yolk, beating until combined. Beat in vanilla. Scrape sides of bowl.

**3.** In a medium bowl, whisk together flour, baking powder, kosher salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined and stopping to scrape sides of bowl. Beat in peanuts.

**4.** Using a ½-cup dry-measuring cup, scoop a scant ½ cup (about 122 grams) dough, and place 2 inches apart on prepared pan. Press a 3-tablespoon spring-loaded scoop, rounded side up, into middle of each dough scoop to create a mounded center with a border. Cover and refrigerate for at least 2 hours or overnight.

**5.** Preheat oven to 350°F (180°C). Line a large baking sheet with parchment paper.

**6.** Place dough 3 inches apart on prepared pan. Garnish with sea salt, if desired.

**7.** Bake until golden brown, 17 to 20 minutes, rotating pan halfway through baking. While cookies are still hot, gently swirl a 4- to 5-inch round cutter in a circular motion around each cookie to create an even round. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

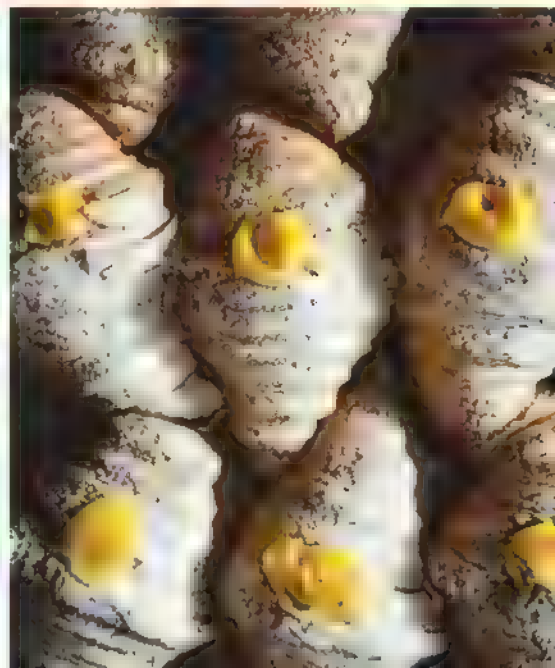
ISLAND-HOPPING
FOR THE BEST
NĀ HALE
KU'AI
PALAOA

*Inside some of Hawai'i's most beloved bakeries and the pastries that connect generations*

BY SHELBY DUFFY AND AMBER WILSON

In Hawai'i, sugar isn't just an ingredient—it's a legacy. Cooked into golden *malasadas*, tucked into airy *medialunas*, piped into sky-high cupcakes, or swirled through scoops of strawberry ice cream, sweetness weaves together cultures, histories, and communities. Across the islands, a new generation of bakers and their *nā hale kū'ai palaoa*, or bakeries, is honoring tradition while infusing it with a distinctly local flair—bringing stories as rich and layered as their pastries.

OPEN



Images opposite page
Left to right, top row
Momona Bakery and Coffee Shop, Paradise Bakery Hawaii, Leonard's Bakery
Left to right, middle row
Maui Bread Company, Cupcakes, BOOM!, Momona Bakery and Coffee Shop
Left to right, bottom row
Pipeline Bakeshop & Creamery, Leoda's Kitchen and Pie Shop, Paradise Bakery Hawaii

# PIPELINE BAKESHOP & CREAMERY

Honolulu, O'ahu
**@pipelinebakeshop, *pipelinebakeshop.com***

**READER RECOMMENDED:** Malasadas

Tucked in the Kaimukī neighborhood of Honolulu, Pipeline Bakeshop & Creamery isn't just a bakery—it's a gathering place. Opened in 2016 with a vision to create a bakery rooted in local flavors and community spirit, it quickly became synonymous with the island's best malasadas. Owner and founder Gayla Young carefully developed her version of the iconic fried dough, taking more than a year to perfect the recipe. The result? Malasadas that are feather-light, never greasy, and fried to order. "Malasadas are a Hawaiian staple," she says. "If I wanted to create something truly local, I had to get them right."

But the magic doesn't stop there. Slices of coconut pudding called haupia sit beside lilikoi cream cheese bars—tart, rich, and sunlit with passionfruit. There's a malasada bread pudding, golden and custardy, and slices of ube cheesecake. Most irresistible of all is the Malamode®: a hot malasada wrapped around a scoop of ice cream—the contrast of crisp heat and cool cream lingering long after the last bite.

Now, Pipeline is spreading the sweetness even farther: a new malasada-focused location is opening in Las Vegas, Nevada, bringing a bit of aloha to the mainland desert.

# LEODA'S KITCHEN AND PIE SHOP

Olowalu, Maui

**@leodasmaui, *leodas.com***

**READER RECOMMENDED:** Banana Cream Pie

Along the sun-drenched Honoapi'ilani Highway in Olowalu, Leoda's Kitchen and Pie Shop beckons with the scent of just-baked bread and flaky pastry crusts. Opened in 2011 by the community-minded Nā Hoaloha 'Ekolu group—also behind Maui favorites like Old Lāhainā Lū'au and Star Noodle—Leoda's is a love letter to old-school comfort food, rooted in local pride and made entirely from scratch.

Named after the mother of founding member Robert Aguilar, who grew up nearby, the shop reflects generations of home-style cooking elevated by the care of professional craftsmanship. Every morning, the team bakes signature loaves—like the soft *hapa* (a light wheat blend), buttery white, and classic rye. It's the kind of place where freshness isn't just a value—it's the baseline.

Then there are the pies. Oh, the pies. Sweet or savory, handheld or whole, they're the soul of Leoda's. The chicken, turkey, and meat-and-potatoes pot pies are deeply comforting, but the true stars come chilled: silky banana cream and tart-sweet Olowalu lime—made with local limes in a nod to their namesake town—fly off the shelves. Add in chocolate haupia, peanut butter, coconut cream, and apple crumb, and you'll quickly understand why visitors often leave with more pies than planned.

At Leoda's, every ingredient tells a story—about the island, about tradition, and about the power of doing things the right way. "We pride ourselves on making everything fresh," say the team. "So, the quality is unmatched." For locals and travelers alike, it's more than a pit stop—it's a taste of Maui's heart.

# PARADISE BAKERY HAWAII

Kailua-Kona, Hawai'i (Big Island)
***@paradisebakeryhawaii***

**READER RECOMMENDED:** Doughnuts

Some bakeries are built on ambition. Others, on legacy. Paradise Bakery Hawaii began with both. In 2015, Sean Navas and Jessica Sapanara found themselves in the warm, yeasty heart of Holy Donuts, a small, beloved shop run by Irene and Steve Heiman. When the Heimans were forced to close five years later, Sean and Jessica didn't let the lights go out. Instead, they carried the spirit forward—opening Paradise Bakery Hawaii in 2021, with the blessing, guidance, and even the equipment of their mentors.

The pastries are sunny delights. Think guava- and ube-filled malasadas fried fresh each morning, golden and warm from the fryer, their sugared edges catching the light. There are *lilikoʻi* cheesecake doughnuts topped with white chocolate and whipped cream, cream puffs that give way under your fingers, and island-flavored drinks—Aloha Maid juices, Kona coffee—meant to linger over. But behind the showcase of sweets is something quieter: a commitment to scratch baking, to family, and to the rhythms of a place where hospitality isn't a transaction but a way of life.

"We don't believe there's such a thing as a bad idea," Sean says, "just opportunities to create something joyful." That openness invites experimentation, but it's the bakery's rootedness that gives it weight. Every doughnut is handmade, every recipe developed with care. And every customer is met with aloha and a smile.

# MAUI BREAD COMPANY

**Kihei, Maui**
**@mauibreadco, *mauibreadco.com***

At Maui Bread Company, a local favorite in Kihei, East meets West in every bite. Founded in 2016 as a fusion gourmet bread shop, the bakery quickly earned a devoted following for its unique blend of Hawaiian, Asian, and European influences. Think guava malasadas alongside German spelt loaves, or lilikoʻi scones sharing shelf space with salty-sweet Pretzel Croissants.

Originally known for its gluten-free baked goods and vibrant island flavors, the bakery took an unexpected but serendipitous turn in 2020 when new owners Christine and Steve Lange—German transplants in search of a place to share their heritage—took the reins. The couple added a German Master Baker to the team and imported equipment and techniques straight from Europe, expanding the menu to include a robust line of German artisan breads made with organic, unbleached flours and carefully calibrated flour blends. "Every flour has its own fingerprint," they explain. "To get the taste just right, we mix different flours so they behave like what you'd find in Europe—but all of them are sourced from the mainland US."

The result is a joyful duality: two artisan lines—Hawaiian and German—thriving under one roof. Sweet breads, cookies, and brownies on one side; hearty sourdoughs, rye loaves, and pretzel rolls on the other. Among the staff favorites? The Pretzel Croissant: a buttery croissant treated with the traditional German pretzel process, yielding a crisp, salty crust and a soft, slightly sweet interior. "That's what gets me out of bed in the morning," one baker says, grinning.

# MOMONA BAKERY AND COFFEE SHOP

Kahului, Maui
**@momonabakery**

**READER RECOMMENDED:** Croissants

The scent of butter and nostalgia fills the air at Momona Bakery and Coffee Shop, a charming newcomer that quickly became Maui's sweetheart. The story begins with head baker Sofia Prassolo, whose pastries first won hearts at a local swap meet. Born in Argentina and trained by passion rather than profession, Sofia's flaky croissants and delicate medialunas enchanted friends, who helped her launch a full-fledged bakery in 2019.

The team at Momona—baker Sofia and her two friends and now cofounders, Lucia Sabbinone and Silvana Larcher—offer an irresistible menu of buttery *viennoiserie* and Latin American classics. Their cinnamon rolls, made with croissant dough and coiled with fragrant spices, have become the stuff of legend. Then there are the *alfajores*: soft, crumbly sandwich cookies filled with dulce de leche and rolled in coconut.

Yet at the heart of it all are the medialunas: crescent-shaped Argentinian pastries with a glossy exterior, soft crumb, and just the right balance of sweetness and chew. For Maui's Argentinian community, they're a comforting taste of home. For everyone else, they're a new addiction. "I started baking them for myself," Sofia says, "but they quickly became something much bigger, something that connected me to this island."

Even the name "Momona" carries the warmth of that story: a Hawaiian word meaning "plump" or "sweet," it's a cheeky nod to Sofia's childhood nickname back in Argentina.

Recently named Best Bakery on Maui by *Maui Nō Ka 'Oi Magazine*, Momona is proof that great baking isn't just about precision—it's about heart.

# CUPCAKES, BOOM!

Hilo, Hawai'i (Big Island)
**@cupcakesboom, *cupcakesboom.com***

Born in a tiny home kitchen in 2014, Cupcakes, BOOM! began with one woman baking cupcakes for friends and family and quickly exploded into one of Hilo's most joyful sweet spots. With no formal culinary training—just faith, community, and a whole lot of grit—this now iconic bakery has built its name on bold flavor, scratch-made sweets, and a deep-rooted love for the Big Island.

At Cupcakes, BOOM!, nothing is ordinary. French macarons arrive in flavors like liliko'i, haupia, and *li hing mui*. Cookies come stuffed—literally—with brownie swirl or chantilly cream. And the cupcakes? Sky-high, unapologetically frosted, and packed with island flavor; the Ube Haupia Cheesecake, Chantilly, and Liliko'i Cupcakes top the favorites list.

Even the drinks are crafted with intention. Using espresso roasted locally by OK Farms and blended with inventive house-made syrups, drinks like the Mac Nut Haupia Latte and Pineapple Li Hing Mui Lemonade feel like home in a cup.

But this isn't just a bakery—it's a mission. "Cupcakes are our love language," says the owner. "Celebration is our calling." Whether you're walking through grief or marking a milestone, each dessert is a reminder that you matter. That's the real recipe: aloha, faith, and a fearless commitment to joy.

# LEONARD'S BAKERY

Honolulu, O'ahu

**@leonardsbakeryhawaii, *leonardshawaii.com***

To speak of malasadas in Hawai'i is to speak of Leonard's Bakery. Founded in 1952 by Leonard Rego—whose family came from Portugal to work the sugar plantations—the bakery introduced the island to this once-seasonal treat. Leonard's mother suggested adding malasadas to the menu for Shrove Tuesday, a Portuguese tradition. What began as a cultural nod became an island wide craving.

Its malasadas are simple, timeless, and served warm by the boxful—pillowy pockets of fried dough coated in sugar, cinnamon, or the distinctively tangy *li hing* powder. Then there are the filled versions: Malasada Puffs, bursting with haupia (coconut cream), dobash (chocolate pudding), macadamia nut custard, or rotating seasonal flavors like guava or liliko'i.

But Leonard's is more than a bakery—it's a piece of history. Still family-owned, the shop continues to carry the flavors and values of generations past. Locals stop in on the way to family barbecues, tourists line the block, and for many, Leonard's is the first and last bite of every visit to O'ahu. It's not just about the malasadas—it's about the joy they bring.

## More crave-worthy bakeries that are well worth a visit

**KAMEHAMEHA BAKERY**
*Honolulu, O'ahu*
***facebook.com/kamehamehabakeryhawaii***
**MUST-TRY:** Poi-Glazed Donuts

**NANDING'S BAKERY**
*Honolulu, O'ahu*
**@nandings_bakery**
**MUST-TRY:** Spanish Rolls

**TED'S BAKERY**
*Haleiwa, O'ahu*
**@tedsbakeryhi, *tedsbakery.com***
**MUST-TRY:** Chocolate Haupia Cream Pie

**FOUR SISTERS BAKERY**
*Wailuku, Maui*
**1968 E. Vineyard St.**
**MUST-TRY:** Butter Rolls

**KOMODA STORE AND BAKERY**
*Makawao, Maui*
**3674 Baldwin Ave.**
**MUST-TRY:** Stick Donuts or Cream Puffs

**ARISE KONA BAKERY AND CAFE**
*Kailua-Kona, Hawai'i (Big Island)*
**@arisekonabakeryandcafe, *arisekonabakeryandcafe.com***
**MUST-TRY:** Ube Crinkle Cookies or any fresh bread

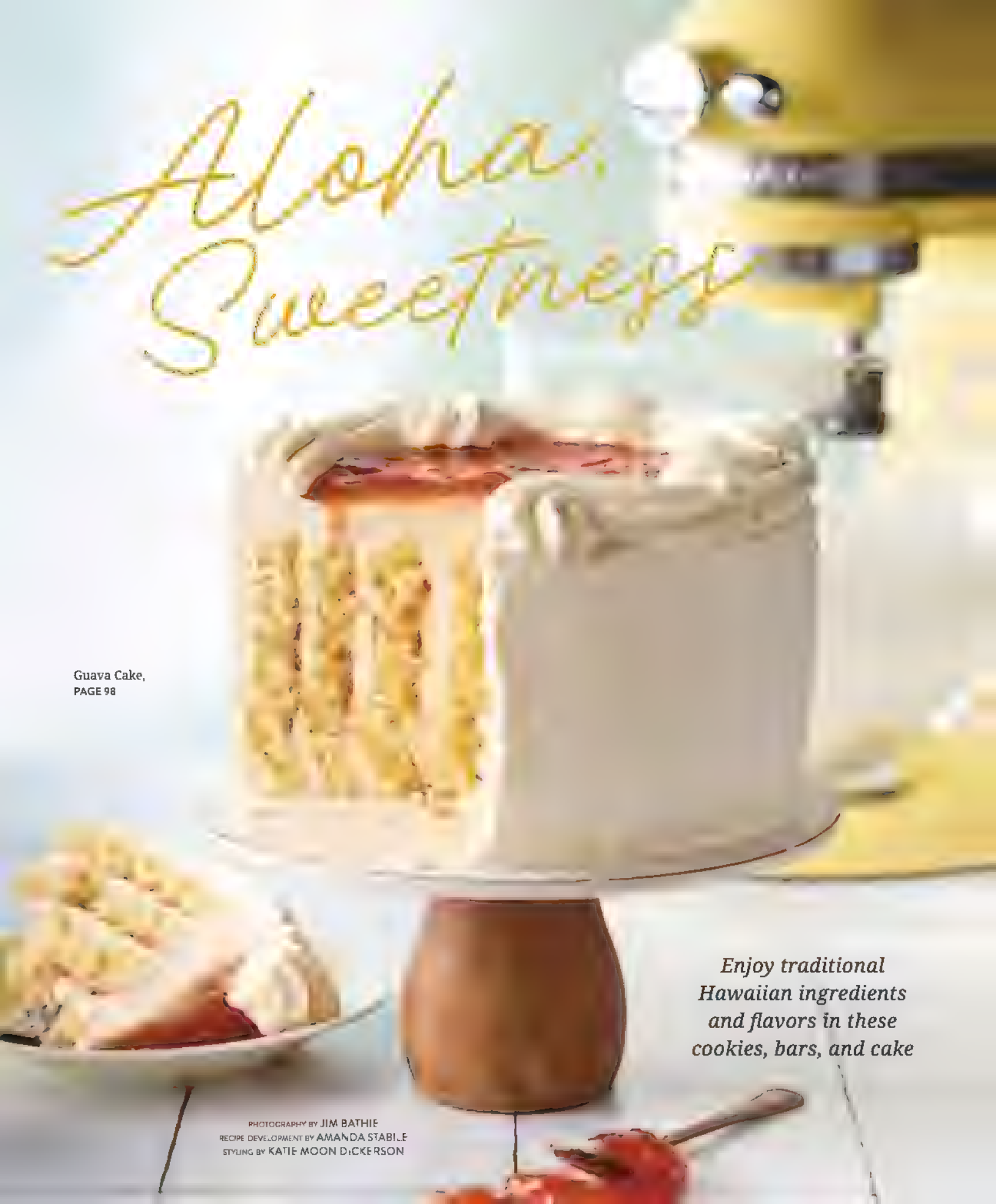
**PUNALU'U BAKE SHOP**
*Na'alehu, Hawai'i (Big Island)*
**@punaluubakeshop, *bakeshophawaii.com***
**MUST-TRY:** Any sweet bread

**TWO LADIES KITCHEN**
*Hilo, Hawai'i (Big Island)*
**@twoladieskitchen_hilo**
**MUST-TRY:** Mochi

Whether it's a malasada passed between generations, a croissant served warm in the Maui morning light, or a scoop of strawberry ice cream enjoyed under the Honolulu sun, the bakeries of Hawai'i offer more than treats—they offer a taste of the islands' vibrant, intertwined past and present. Each bite tells a story, and every story begins—and ends—with aloha.

Leonard's Bakery

Special thanks to readers Mae Timoteo and Robyn Oppinger for their knowledge and assistance



# Aloha, Sweetness

Guava Cake,
PAGE 98

*Enjoy traditional Hawaiian ingredients and flavors in these cookies, bars, and cake*

PHOTOGRAPHY BY JIM BATHIE
RECIPE DEVELOPMENT BY AMANDA STABILE
STYLING BY KATIE MOON DICKERSON

Lihkoʻi Bars,
PAGE 95

Chocolate Dipped Macadamia Shortbread, PAGE 96

Hawaiian
Butter Mochi,
PAGE 95

## HAWAIIAN BUTTER MOCHI

Makes about 45 squares

*Comprised of Japanese mochi and common cake ingredients, butter mochi is a popular dessert in Hawai'i. Using sweet rice flour that's made from short-grain sticky rice, the result is a chewy, slightly spongy texture that's softened by the inclusion of butter, dairy, and leaven.*

- 1 pound (454 grams) sweet/glutinous rice flour*
- 2½ cups (500 grams) granulated sugar
- 2 teaspoons (10 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- 1¾ cups (420 grams) whole milk
- 1 (13.5-ounce) can (400 grams) unsweetened full-fat coconut milk, shaken well
- 4 large eggs (200 grams)
- ½ cup (113 grams) unsalted butter, melted and cooled slightly
- 2 teaspoons (8 grams) vanilla extract

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with foil, letting excess extend over all sides of pan; lightly spray foil with cooking spray.
2. In a medium bowl, whisk together flour, sugar, baking powder, and salt.
3. In a large bowl, whisk together milks, eggs, melted butter, and vanilla until smooth. Gradually add flour mixture, whisking well to get rid of any clumps. Pour into prepared pan.
4. Bake until golden brown and set, about 50 minutes. Let cool completely in pan on a wire rack.
5. Using excess foil as handles, remove from pan, and cut into 1½-inch squares. Store in an airtight container for up to 3 days. (See Note.)

**We used Koda Farms Mochiko Sweet Rice Flour.*

**Note:** *If not being eaten within 3 days, mochi should be wrapped in plastic wrap and frozen. Heat in the microwave or let thaw at room temperature before eating.*

## LILIKO'I BARS

Makes 16 bars

*Think of liliko'i, or passion fruit, as a delightful take on a lemon bar. Passion fruit is known for its sweet and tart flavor, reminiscent of other tropical fruits such as melons and pineapple, with refreshing, zesty notes of citrus. Combined with a buttery shortbread base that perfectly balances the tang of the custardy filling, these bars are an indulgent delight. Stripes of confectioners' sugar make this dessert a simple showstopper.*

Crust:

- 1½ cups (188 grams) all-purpose flour
- ⅓ cup (40 grams) confectioners' sugar
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (113 grams) cold unsalted butter, cubed
- 1 large egg (50 grams), beaten

Filling:

- 1¾ cups (350 grams) granulated sugar
- ⅓ cup (42 grams) all-purpose flour
- ¼ teaspoon kosher salt
- 5 large eggs (250 grams), room temperature
- ⅔ cup (150 grams) frozen seedless passion fruit pieces, thawed
- ½ teaspoon (2 grams) vanilla extract

Confectioners' sugar, for dusting

1. Preheat oven to 350°F (180°C). Line a 9-inch square baking pan with foil, letting excess extend over all sides of pan.
2. For crust: In a large bowl, whisk together flour, confectioners' sugar, and salt. Using a pastry blender or your hands, cut in cold butter until mixture resembles coarse meal. Stir in egg until a dough forms. Press into bottom of prepared pan.
3. Bake until set and edges are lightly browned, about 15 minutes. Let cool while making filling. Leave oven on.
4. For filling: In a medium bowl, whisk together granulated sugar, flour, and salt; whisk in eggs, passion fruit, and vanilla until smooth. Pour onto prepared crust.
5. Bake until edges are set but center jiggles slightly when pan is gently shaken,

about 25 minutes. Let cool completely in pan on a wire rack. Refrigerate until cold, about 2 hours.

**6.** Using excess foil as handles, remove from pan, and cut into bars. Dust with confectioners' sugar just before serving. Refrigerate in an airtight container for up to 3 days.

## CHOCOLATE-DIPPED MACADAMIA SHORTBREAD

Makes 12 cookies

*These cookies transform classic shortbread into an ultra-decadent treat with the addition of buttery macadamia nuts and semisweet chocolate. Toasting the nuts before you grind them enhances their flavor and helps maintain a fine, nubbly texture in the finished cookie. A dip in melted chocolate and extra flourish of chopped macadamias makes an elegant presentation.*

- ⅔ cup (80 grams) macadamia nuts, toasted
- 1 cup (120 grams) confectioners' sugar
- 1¼ cups (156 grams) all-purpose flour
- ¾ teaspoon (2.25 grams) kosher salt
- ½ cup (113 grams) cold unsalted butter, cubed
- 6 ounces (170 grams) semisweet chocolate, chopped
- Garnish: finely chopped macadamia nuts

**1.** In the work bowl of a food processor, pulse toasted nuts until coarsely chopped. Add confectioners' sugar, and process until combined and nuts are finely ground, about 1 minute, stopping to scrape sides of bowl. Add flour and salt; pulse until combined. Add cold butter, and pulse until a dough forms, about 1 minute.

**2.** Turn out dough, and shape into a 6x2-inch rectangle. Wrap in plastic wrap, and freeze until firm, about 45 minutes.

**3.** Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.

**4.** Cut dough crosswise into 12 (½-inch-thick) slices. Place 2 inches apart on prepared pan.

**5.** Bake until edges are golden brown and tops are set, 10 to 15 minutes, rotating pan halfway through baking. (Use an offset spatula to straighten sides while cookies are still hot and soft, if desired.) Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

**6.** In a medium microwave-safe bowl, heat chocolate on high in 30-second intervals, stirring between each, until melted and smooth (about 2 minutes total). Dip each cooled cookie halfway in chocolate, letting excess drip off; place on parchment paper. Garnish with chopped nuts, if desired. Let stand at room temperature until chocolate is set. Store in an airtight container for up to 1 week.

## GUAVA CHIFFON CAKE

Makes 1 (8 inch) cake

*Guava cake likely emerged in the mid- to late-20th century as part of the growing trend of incorporating tropical fruits into Western- and European-style desserts. Though not native to Hawai'i, guava thrives in its tropical climate and has become a popular flavor in sweets, juices, and pastries. The dessert embodies Hawai'i's local food culture, often called "local kine grinds" or "grindz"—a style that blends numerous ethnic influences such as Japanese, Filipino, and Portuguese with Hawaiian, and represents how Hawaiians adapted and incorporated available ingredients into community-focused, shareable foods. Our twist on the traditional guava cake is to build a vertical chiffon cake roll and fill it with sweet-tart guava preserves.*

- 4 large eggs (200 grams), room temperature
- ¾ cup (150 grams) granulated sugar
- 2 teaspoons (12 grams) vanilla bean paste
- 1 cup (125 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ⅓ cup (80 grams) sour cream, room temperature
- ¼ cup (56 grams) vegetable oil
- Vanilla Simple Syrup (recipe follows)
- Whipped Cream Cheese Filling (recipe follows)
- 1 (13-ounce) jar (370 grams) guava preserves*

**1.** Preheat oven to 350°F (180°C). Lightly spray bottom of a 17½x12½-inch rimmed baking sheet with baking spray with flour. Line bottom of pan with parchment paper; lightly spray parchment.

**2.** In the heatproof bowl of a stand mixer, whisk together eggs, granulated sugar, and vanilla bean paste by hand. Place bowl over a saucepan of simmering water. Cook, whisking constantly, until an instant-read thermometer registers 110°F (43°C).

**3.** Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until thick, tripled in volume, and ribbon-consistency, 3 to 4 minutes.

**4.** In a medium bowl, sift together flour, baking powder, and salt. Using a large balloon whisk, gently fold flour mixture into egg mixture in two additions just until combined.

**5.** In a small bowl, whisk together sour cream and oil.

**6.** Transfer 1 cup (112 grams) batter to another small bowl, and whisk in sour cream mixture until combined. Fold sour cream mixture into batter in two additions just until combined. Pour batter into prepared pan, and smooth flat with an offset spatula using as few strokes as possible.

**7.** Bake until set and top springs back when gently touched, 11 to 13 minutes. Let cool completely in pan on a wire rack.

**8.** Run a knife along edges of pan to loosen cake, if needed. Using a serrated knife, cut cooled cake into 4 (12x4-inch) rectangles, being sure to cut through the parchment paper as well; use scissors if needed. (You will have some leftover cake; reserve for another use if desired.)

**9.** Gently brush each rectangle with Vanilla Simple Syrup. (You will have leftover syrup.) Lift each piece, with parchment attached, out of pan. Spread 2 tablespoons (40 grams) preserves on each rectangle; spread ½ cup (63 grams) Whipped Cream Cheese Filling onto each rectangle.

**10.** Starting with one short side, roll up 1 rectangle into a log, removing parchment as you roll, and place in center of a cake plate. (Don't roll too tightly or the cake will crack.) Carefully wrap a second rectangle around center roll, using parchment to help. Repeat with remaining cake rectangles, creating a spiral.

**11.** Spoon 1 cup (126 grams) Whipped Cream Cheese Filling into a pastry bag fitted with a medium open star piping tip (Ateco #825). Spread remaining whipped filling on top and sides of cake. Spoon remaining preserves on top of cake, leaving about a ½-inch border around edges. Pipe whipped filling along edges. Refrigerate cake for at least 2 hours before serving. Refrigerate in an airtight container for up to 3 days.

**We used Bonne Maman® Guava Preserves.*

### Vanilla Simple Syrup

Makes about ⅓ cup

- ¼ cup (60 grams) water
- 2 tablespoons (24 grams) granulated sugar
- 1 teaspoon (6 grams) vanilla bean paste

**1.** In a small saucepan, bring ¼ cup (60 grams) water and sugar to a boil over medium-high heat, stirring occasionally until sugar dissolves. Remove from heat, and stir in vanilla bean paste. Let cool completely. Refrigerate in an airtight container for up to 1 week.

### Whipped Cream Cheese Filling

Makes about 6 cups

- 3 ounces (85 grams) cream cheese, softened
- ¾ cup (150 grams) granulated sugar
- 2 teaspoons (12 grams) vanilla bean paste
- 3 cups (720 grams) cold heavy whipping cream

**1.** In the bowl of a stand mixer fitted with the whisk attachment, beat cream cheese, sugar, and vanilla bean paste at medium speed until smooth and combined, 3 to 4 minutes, stopping to scrape whisk and bottom and sides of bowl. With mixer on low speed, slowly add cold cream, beating just until combined. Thoroughly scrape whisk and bottom and sides of bowl. Gradually increase mixer speed to medium-high, and beat until stiff peaks form. Use immediately.

# MEET the 2024 Greatest Bakers

*Meet the newest champion and finalists who are filled with talent, embrace tenacity, and embody the spirit of living with heart*

PHOTOGRAPHY BY JIM BATH E AND JOHN O'HAGAN

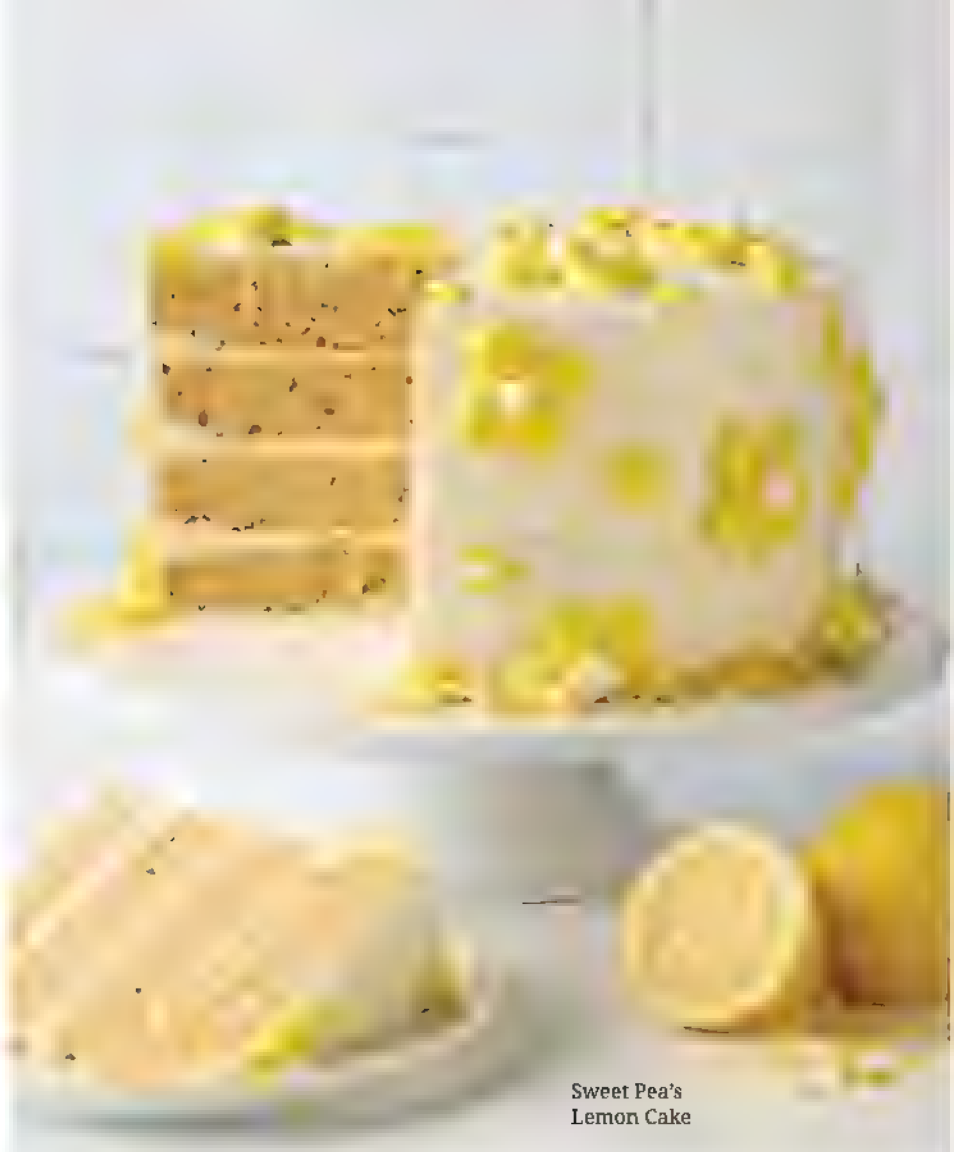
In the world of baking, where flour and sugar transform into art, the Greatest Baker 2024 competition emerged as a testament to passion and purpose. Hosted by Colossal, this annual event brings together a diverse group of bakers, each one eager to earn the esteemed title, win a $20,000 prize, and share a moment with Brian Hart Hoffman at the *Bake from Scratch* test kitchen. But beyond the excitement of the competition and the sweet rewards, there's a deeper purpose at heart—raising awareness and funds for The Andrew McDonough B+ Foundation, an organization dedicated to supporting families of children bravely battling cancer.

*Champion*

## Ali Stanko

NEVADA

@alijeanbakes



Sweet Pea's Lemon Cake

the Greatest Baker

## Ali's QUICK FACTS

**Signature dish?** Alfredo

**Favorite food?** Pizza

**Favorite dessert to eat?** Cupcakes

**Worst food?** Beans

**Favorite ingredient to cook with?** Butter

**Worst ingredient to cook with?** Anything spicy

**Summer or winter baking?** Winter

**Nickname?** Sweet Pea

**Celebrity to play you in a movie?** Sydney Sweeney

**Celebrity you most want to meet?** Buddy Valastro

**Dark or white chocolate?** White

**If you could make a new holiday, what would it be?** Cake Day

**What is your happy place?** Home

Ali Stanko finds joy in the sweet and simple moments of baking—especially when it brings people together. A human resources manager and accounts receivable specialist by day, she spends her free time in the kitchen, whipping up nostalgic, comforting desserts for family and friends.

Her earliest inspiration came from her mom, who baked every birthday cake in their house, and from marathon sessions of *Cake Boss*. "I always got to help my mom," she says. "She's the most creative person I know, and I learned so much from her."

Ali's baking style is creative, comforting, nostalgic, and fun. She loves cupcakes, bakes with butter, and relies on tips passed down through generations—like her grandma Kate's applesauce trick for keeping cakes moist. Room temperature ingredients are a must.

She and her boyfriend, Garrett, share the kitchen, with him taking the savory lead while she handles dessert. In five years, she hopes to have her own baking brand. In 10? Maybe a cookbook, maybe a brick-and-mortar bakery. But no matter what, she hopes to keep doing what she loves while still working at her family business.

When she's not baking, Ali is soaking up time with loved ones and her dog, Dakota. Whether it's getting a pedicure with her friend Kaisa or spending time with Garrett's family, she says, "I'm surrounded by the best people I know. They make everything fun."

**HER BAKING ADVICE?** "Start simple and have fun. Mistakes happen. That's part of the process."

Chocolate Raspberry Tart

*finalist*

## Nayelli Cuevas

NORTH CAROLINA

@nayelli.cuevas

At 24, Nayelli Cuevas is a pastry cook and server at a golf resort in North Carolina. Her love for baking began not with sugar but with savory food—watching her mother and relatives cook vibrant meals by intuition. "They never used recipes. It amazed me," she says. "But I needed a little more structure, so I turned to baking."

The transition felt natural. Baking gave her both the guidelines she craved and the space to explore. She began experimenting, baking things she'd never tried before, and found pure joy in the process. "It was so rewarding to see my family's reactions when something turned out well," she says. "That comfort I felt in baking made me truly happy."

She trained at Johnson & Wales University and describes her baking style as experimental, artistic, cutesy, and decadent. Her go-to flavor trick? A dash of instant coffee in chocolate-based pastries to deepen the richness. Her signature dishes include tamales and banana chocolate espresso muffins, and her dream is to one day open her own bakery—name still pending.

If she could bake with anyone, it would be pastry legend Amaury Guichon. "His work is incredible. I would love to learn how to create on that level." When she's not baking, you'll find Nayelli at the gym, at the beach, or surrounded by friends and family.

*finalist*

## Kat Oliveira Martins Guerrero

TORONTO, ONTARIO, CANADA

Kat Oliveira Martins Guerrero's journey began at her grandmother's apron strings, in a Portuguese kitchen where sausages hung from the rafters and sweets were made by hand. "She was the heart of our home," Kat says. "Everything started in the kitchen."

Now a mother of two and the owner of a cleaning business, Kat is working toward a dream bakery of her own. Her style is homespun and heartfelt—creative, artistic, and infused with memory. Her go-to bake? Homemade bread. And if she could bake with anyone? "Jesus. Who better to learn from than the one who multiplied loaves?"

### *Nayelli's* QUICK FACTS

**Signature dish?** Savory: tamales. Sweet: banana chocolate espresso muffins

**Favorite food?** Mushroom and Swiss burger

**Favorite ingredient to cook with?** Coffee

**Worst ingredient to cook with?** Cocoa powder

**Summer or winter baking?** Winter—because you can use richer ingredients; summer baking requires lighter fare.

**Nickname?** Nayi

**Celebrity to play you in a movie?** Alexa Vega

**Celebrity you most want to meet?** Buddy Valastro

**Dark or white chocolate?** Dark

**If you could make a new holiday, what would it be?** Mental Health Day—where everyone takes the day off and does something that makes them happy.

**What is your happy place?** The beach

Strawberry Cream Cake

## *Kat's* QUICK FACTS

**Signature dish?** Homemade bread

**Favorite food?** Pizza

**Favorite ingredient to cook with?** Sweet potato

**Worst ingredient to cook with?** Liver

**Summer or winter baking?** Summer—light, airy baking and the sunshine makes everything better.

**Celebrity to play you in a movie?** Zendaya

**Celebrity you most want to meet?** Jesus

**Dark or white chocolate?** Dark

**If you could make a new holiday, what would it be?** Generosity Day—a day dedicated to baking and sharing treats with neighbors, strangers, and people in need.

**What is your happy place?** The gym

## *Nicole's* QUICK FACTS

**Signature dish?** Tres leches cake

**Favorite food?** Breaded chicken with rice, beans, and vegetables

**Favorite ingredient to cook with?** Mango

**Worst ingredient to cook with?** Shortening

**Summer or winter baking?** Winter—more variety and time to perfect breads; plus, who doesn't love warm bread and cocoa on a cold day?

**Nickname?** Chef Restrepo

**Celebrity to play you in a movie?** Jenna Ortega

**Celebrity you most want to meet?** Dwayne "The Rock" Johnson

**Dark or white chocolate?** Dark

**If you could make a new holiday, what would it be?** My birthday

**What is your happy place?** Anywhere I can bake or cook

Tres Leches Cake

*finalist*

# Nicole Restrepo

OREGON & WASHINGTON

@nicole.restrepo_

Nicole Restrepo is a force—part athlete, part artist, all heart. A 21-year-old college student and philosophy/psychology double major, she competes in hammer throw by day and runs her family's bakery in Vancouver, Washington, by night. "I was 15 when I started baking in our store," she says. "Now, I run the bakery department."

She's earned medals at the IBIE Pillsbury Cake Decorating Competition, and she's only just getting started. With no formal training, Nicole has learned through passion, apprenticeship, and long hours alongside her mother and cousin, both skilled bakers. Her signature bake? Tres leches cake—extra moist thanks to a trick with a fork and a good pour.

Black Forest Cake

*critic's choice*

# Nilah DeLetto-Howard

GEORGIA

@honeybeebakingllc, *honeybeebakingllc.com*

## *Nilah's* QUICK FACTS

**Signature dish?** Black Forest cake with a Southern twist

**Favorite ingredient?** Mascarpone cream

**Baking style?** Creatively messy with quality intention

**Biggest inspiration?** My mom and *The Great British Baking Show*

**Favorite baking tip?** Care and love are the real secret ingredients

**Dream baking partner?** Brian Hart Hoffman

**Dark or white chocolate?** Dark

**If you could make a new holiday, what would it be?** Community and Second Chances Day

**What is your happy place?** In the kitchen with community around me

Some bakes have finesse; others have flair. And then there are those rare creations that hum with something deeper: a sense of place and purpose. Nilah DeLetto-Howard's cake—an elegantly unruly twist on the classic Black Forest—was chosen as the Critic's Pick by *Bake from Scratch* editor-in-chief Brian Hart Hoffman in the 2024 Greatest Baker competition. It wasn't just delicious; it was personal.

"I was shocked," Nilah admits. "There were so many incredibly talented bakers in the competition. I didn't think my cake would even be noticed, let alone picked."

The inspiration? A season's worth of *The Great British Baking Show*. "I kept hearing them mention it," she says, "and eventually, I thought—why not try it myself?" In true Nilah fashion, she didn't follow a single recipe. She read, compared, researched. She baked trial versions, tweaked the ingredients, and blended the best ideas. And when German kirsch proved hard to find? "I substituted a cherry-flavored Tennessee moonshine," she says with a laugh. "It gave it a fun Southern twist."

The result was a rich chocolate cake layered with tart dark cherries and mascarpone cream—elegant yet grounded, with a quiet complexity that lingered. "It's the kind of cake that tastes like a story," she says. "Sweet, a little sharp, and made with love."

Nilah is the heart behind Honeybee Baking, where creativity and community sit side by side. Her dream? A bakery that not only serves sweets but serves others. "I want to employ people looking for a second chance—survivors, people rebuilding after hardship. I want to build something where the community can come together, heal, grow."

She's not just baking cakes. She's building a hive.

→ Visit bakefromscratch.com for the bakers' recipes and more photos of the bakers' visit to the Bake from Scratch test kitchen.

**"The Greatest Baker competition isn't just about standout sweets—it's about the incredible people behind them," Brian says. "They are brimming with talent, grounded in heart, and remind us that baking is more than a craft; it's a calling. And through their passion, we're also supporting a cause that matters deeply—helping children and families face the unimaginable with strength, hope, and love."**

As the aroma of freshly baked cakes fills the air, the Greatest Baker competition reminds us that baking is more than a culinary art; it's a vessel for change, a medium through which we can touch lives and foster hope. Through flour-dusted aprons and sugar-coated smiles, these bakers have not only crafted delectable treats but have also contributed to a legacy of positivity and support for those who need it most.

POWERED BY COLOSSAL

The Greatest Baker competition is operated by Colossal, the nation's leading professional fundraiser, on behalf of DTCare, a U.S. 501(c)(3) charitable organization. Through the competition, Colossal has proudly raised over $6 million in support of The Andrew McDonough B+ Foundation.

*origin of a classic*

# Malasadas

***These sweet, cross-cultural creations have evolved into a cherished part of Hawaiian food culture, rich in history, flavor, and a touch of island magic***

I first encountered *malasadas* in Hawai'i, though their story starts far from the Pacific, on the other side of the world, in Portugal. Brought to the island chain by Portuguese immigrants, malasadas were a taste of their home in a new land. And in a place where the air hums with the scent of tropical fruit and the ocean stretches into eternity, malasadas took on a new identity.

Malasadas' history stretches back centuries. Their name is thought to come from the Portuguese words "mal" (meaning "bad") and "assado" (meaning "roasted" or "baked"), likely a reference to their freeform shape rather than their taste. They were originally a treat made in convents, where Portuguese nuns perfected the art of egg-rich doughs and sugar-coated confections. Over time, malasadas became a staple in Portuguese households, especially for festive occasions and pre-Lenten celebrations.

Beginning in the 1870s, thousands of Portuguese immigrants from the Azores and Madeira traveled to Hawai'i to work on sugarcane plantations. They brought their culture, their traditions, and, of course, their food. Malasadas quickly became a beloved treat within the islands, particularly within the larger Portuguese community. Over time, local bakeries, most notably Leonard's Bakery, helped popularize them among a broader audience, making them an essential part of Hawaiian food culture. They evolved throughout generations to incorporate local flavors such as haupia (creamy coconut filling), *liliko'i* (passion fruit), and guava, solidifying their place as a cherished island tradition.

Malasadas aren't shaped like ring doughnuts. They're plump and golden, slightly irregular, each one with its own personality. They puff up in hot oil, turning bronzed and crisp before being dredged, still warm, in sugar. When you take a bite, the outside has a slight crunch before giving way to an impossibly soft interior—pillowy, buttery, rich with eggs and milk.

Traditionally, malasadas were made to use up butter and lard before Lent, a final indulgence before the austerity of the season. That's why Malasada Day is celebrated on Shrove Tuesday in Hawai'i, where they've become as much a part of the local culture as poke or shaved ice. In homes and bakeries across the islands, people line up for a dozen or more, each one still warm from the fryer, some dusted in cinnamon sugar, others filled with vanilla custard, passion fruit cream, or haupia.

BY AMBER W LSON
RECIPE DEVELOPMENT BY OLA AGBODZA

The first time I ate a malasada, I was standing outside Leonard's Bakery in Honolulu, the scent of sugar and fried dough thick in the air. I had ordered the classic—no filling, just sugar—and when I bit in, it was so soft, so impossibly airy, that I stood there stunned, the warm dough dissolving on my tongue. It tasted of childhood and carnival treats, of mornings when the world feels gentle and full of promise. I finished it and immediately wanted another.

Making malasadas at home is a process, but a joyful one. The dough is enriched with eggs, butter, and milk and then left to rise until it's light and airy. Some versions include a touch of citrus zest or rum, a nod to their Portuguese origins. Once risen, the dough is shaped—sometimes into rounds, sometimes into slightly flattened pieces—and then fried until golden. The moment they come out of the oil, they're tumbled into sugar, the granules clinging to the hot surface, forming that essential, delicate crunch.

The first bite is always the best—the crisp exterior giving way to the soft interior makes malasadas irresistible. And while the traditional sugar-coated ones are perfection on their own, the filled versions are something else entirely. Silky pastry cream oozes from the center, sometimes flecked with vanilla bean seeds, sometimes tangy with tropical fruit. The richness of the dough, the cool smoothness of the filling—it's the kind of contrast that makes you close your eyes for just a second longer.

Across the world, you'll find variations: *pączki* in Poland, *Berliners* in Germany, *bomboloni* in Italy. But malasadas, with their roots in Portugal and their spirit in Hawai'i, feel like something extra special. They are indulgent but never heavy, sweet but not cloying, familiar yet transportive.

When I crave a taste of sunshine, especially on dull days, I make malasadas. The process of mixing the dough and letting it rise promises that soon enough, there will be warm, golden treats to dredge in sugar and enjoy while still hot. These pastries remind me that food can be a source of joy; sometimes, the simplest ingredients—a bit of dough, a little sugar—bring the greatest pleasure. Isn't that what we all need? A reminder of warmth and sweetness, the kind of food that makes you close your eyes and smile. Malasadas are just like that—sunshine in edible form.

---

## MALASADAS

Makes 12 to 14 doughnuts

*Malasadas, a beloved treat in Hawai'i, are golden, fried doughnuts that embody both indulgence and cultural heritage. Their origins trace back to Portuguese immigrants who brought the recipe to the islands, where the locals adapted it into the version we now cherish. The secret to achieving the perfect malasada lies in the technique of gradually incorporating softened butter into the dough. Adding the butter one piece at a time creates a smooth, elastic dough that fries up to a delicate balance of crispness on the outside and a light, airy interior. Another key ingredient is evaporated milk, which imparts a rich, slightly caramelized flavor to the dough and contributes to its tender texture. Refrigerating the dough overnight allows its flavor to develop, enhancing its complexity. The optional coconut extract in the dough amplifies that tropical essence beautifully along with the velvety Haupia Filling—a silky coconut custard that elevates the entire pastry. While the frying process may seem intimidating, using parchment paper to lower the dough into the hot oil ensures they keep their shape and fry evenly. The result? Malasadas that are golden, crisp, indulgent, and transport you straight to the islands.*

- 1 cup (240 grams) warm evaporated milk (105°F/41°C to 110°F/43°C)
- 1 (0.25-ounce) package (7 grams) active dry yeast*
- ½ cup (100 grams) plus 1 teaspoon (4 grams) granulated sugar, divided, plus more for coating
- 3¾ cups (458 grams) all-purpose flour, plus more for dusting
- 1 teaspoon (3 grams) kosher salt
- 1 large egg (50 grams), room temperature
- 1 large egg yolk (19 grams), room temperature

**1 tablespoon (13 grams) vanilla extract**
**¼ teaspoon (1 gram) coconut extract (optional)**
**⅓ cup (76 grams) unsalted butter, cubed and softened**
**Vegetable oil, for frying**
**Haupia Filling (recipe follows)**

**1.** In a small bowl, stir together warm milk, yeast, and 1 teaspoon (4 grams) sugar until well combined. Cover and let stand until foamy, about 10 minutes.
**2.** In the bowl of a stand mixer, whisk together 2 cups (250 grams) flour, salt, and remaining ½ cup (100 grams) sugar by hand. Add yeast mixture; using the paddle attachment, beat at low speed until combined. Add egg, egg yolk, vanilla, and coconut extract (if using), beating until combined. With mixer on low speed, gradually add remaining 1⅔ cups (208 grams) flour, beating just until dough comes together and stopping to scrape paddle and bottom and sides of bowl.
**3.** Switch to the dough hook attachment. With mixer on low speed, add butter, one cube at a time, beating until combined after each addition. Beat until dough is elastic and smooth, 8 to 10 minutes.
**4.** Spray a large bowl with baking spray. Place dough in bowl, turning to grease top. Cover and refrigerate overnight. (Alternatively, cover and let rise in a warm, draft-free place [75°F/24°C] until doubled in size, 2 to 3 hours.)
**5.** Spray baking sheets with cooking spray. Cut 14 (5-inch) squares of parchment paper, and place on prepared pans.
**6.** Turn out dough onto a lightly floured surface, and roll to ½-inch thickness. Using a 3x2½-inch oval or 3-inch round cutter dipped in flour, cut dough. Gently transfer cut dough to prepared parchment squares, spacing at least 2 inches apart.
**7.** Reroll scraps; let dough stand for 10 minutes. Cut dough, and place on prepared parchment squares. (Discard any remaining dough scraps.) Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 1 hour (or about 1½ hours if your dough was previously refrigerated).
**8.** In a 4- to 6-quart cast-iron Dutch oven or other large heavy-bottomed saucepan, pour oil to a depth of 2 inches, and heat over medium heat until a deep-fry thermometer registers 350°F (180°C). Line a rimmed baking sheet with paper towels.
**9.** Using parchment paper to pick up doughnuts, transfer doughnuts in batches of 2 to 3 to hot oil, letting doughnuts gently fall off parchment into oil. (Do not place parchment paper in oil.) Fry doughnuts in batches until golden brown, 1 to 2 minutes per side. Remove doughnuts from oil using a spider strainer or slotted spoon, and let drain on prepared pan. Dredge warm doughnuts in sugar to coat.
**10.** Spoon Haupia Filling into a pastry bag fitted with a medium round piping tip (Ateco #803).
**11.** Using a small paring knife, create a hole in the side of each doughnut; add Haupia Filling as desired. Best served same day as made. Refrigerate in an airtight container for up to 2 days.

**We used Red Star® Active Dry Yeast.*

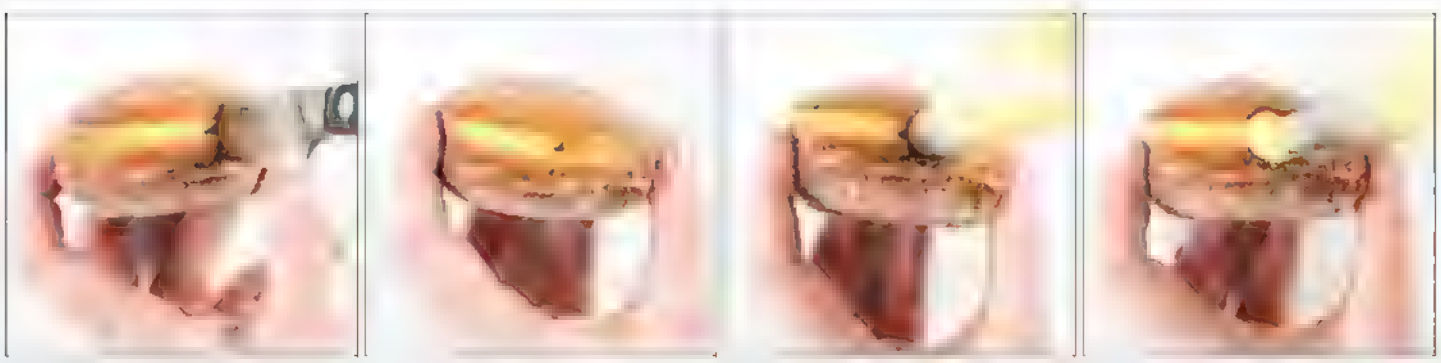
## Haupia Filling

Makes 2 cups

**1 cup (240 grams) whole milk**
**½ cup (120 grams) canned unsweetened coconut milk**
**½ cup (100 grams) granulated sugar, divided**
**4 large egg yolks (74 grams)**
**3¼ tablespoons (26 grams) cornstarch**
**⅛ teaspoon kosher salt**
**1½ teaspoons (6 grams) vanilla extract**
**⅛ teaspoon coconut extract**
**2 tablespoons (28 grams) unsalted butter, softened**

**1.** In a medium saucepan, heat milks and ¼ cup (50 grams) sugar over medium heat, whisking frequently, until steaming. (Do not boil.)
**2.** In a medium bowl, whisk together egg yolks, cornstarch, salt, and remaining ¼ cup (50 grams) sugar. Gradually add hot milk mixture, whisking constantly. Pour egg yolk mixture into saucepan; cook over medium heat, whisking constantly, until thickened and bubbly, 4 to 5 minutes. Whisk in extracts.
**3.** Strain mixture through a fine-mesh sieve into a large bowl. Whisk in butter until melted and well combined. Cover with plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until an instant-read thermometer registers 65°F (18°C) to 70°F (21°C) before using, 2½ to 3 hours.

**PRO TIP:** Give your canned coconut milk a good shake before measuring.



# ZESTY ZIPPY

*This simplified citrus dessert comes together quickly and easily thanks to your blender*

REC. PE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY AARON CONRAD

## BLENDER LEMON MERINGUE TART

Makes 1 (10-inch) tart

*Combining the filling ingredients in a blender not only means you'll have fewer dishes to clean but also ensures you have a well-mixed, uniform filling. Complete your tart by piping a delicate and sweet meringue on top. While using a handheld kitchen torch to lightly toast the meringue is completely optional, we highly recommend it for a showstopping presentation that guests won't soon forget. Another bonus: You can make this quick tart even quicker by preparing the Pâte Sucrée crust ahead of time so it's ready when you are.*

**All-purpose flour, for dusting**
**Pâte Sucrée (recipe on page 41)**
**3 large eggs (150 grams)**
**1 small lemon (84 grams) (see Note), chopped and seeded**
**1 cup (200 grams) granulated sugar**
**½ cup (113 grams) unsalted butter, melted**
**½ teaspoon (2 grams) vanilla extract**
**¼ teaspoon kosher salt**
**Swiss Meringue (recipe follows)**

**1.** On a lightly floured surface, roll Pâte Sucrée into a 13-inch circle (about ¼ inch thick). Transfer to a 10-inch round fluted removable-bottom tart pan, pressing into bottom and up sides. Trim excess dough. Dock bottom of dough with a fork, and freeze until firm, about 15 minutes.
**2.** Position oven rack in bottom third of oven. Preheat oven to 375°F (190°C).
**3.** Top dough with a piece of parchment paper, letting excess extend over edge of pan. Add pie weights.
**4.** Bake until edges are golden brown, about 10 minutes. Carefully remove parchment and pie weights, and bake until bottom of crust is golden brown and dry, 5 to 7 minutes more. Let cool. Reduce oven temperature to 350°F (180°C).
**5.** In the container of a blender, process eggs and lemon on medium-low speed until combined and mostly smooth. (There might be a few very small pieces.) Add sugar, melted butter, vanilla, and salt; blend until well combined. Pour into prepared crust, and lightly smooth top.
**6.** Bake until edges are set but center jiggles slightly and an instant-read thermometer inserted in center registers at least 180°F (82°C), 25 to 30 minutes. Let cool completely in pan on a wire rack. Refrigerate until cold before serving, at least 30 minutes.
**7.** When ready to serve, gently remove tart from pan.
**8.** Place Swiss Meringue in a pastry bag fitted with a St. Honoré piping tip (Ateco #882), and pipe onto tart as desired. Using a handheld kitchen torch, carefully and lightly brown meringue. Refrigerate in an airtight container for up to 3 days.

**Note:** *Use a lemon with a thin skin to reduce bitterness. If your lemon has a thick skin, cut the peel away from the lemon, scrape off the excess white pith, and then use the remaining lemon and peel as directed. Do not use Meyer lemon; it's too sweet.*

### Swiss Meringue

Makes about 1 cup

**½ cup (100 grams) granulated sugar**
**2 large egg whites (60 grams)**

**1.** In the heatproof bowl of a stand mixer, whisk together sugar and egg whites by hand. Place bowl over a saucepan of simmering water. Cook, whisking frequently, until sugar dissolves and an instant-read thermometer registers 160°F (71°C).
**2.** Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until stiff peaks form and bowl is cool to the touch, 2 to 3 minutes. Use immediately.

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### brand standards

***Bake from Scratch* uses the following ingredients, equipment, and products in developing and testing all our recipes:**
European-style butter
Full-fat dairy products
Diamond Crystal kosher salt
Conventional bake ovens
Digital thermometers and scales
KitchenAid Artisan stand mixers
Williams Sonoma Goldtouch bakeware

Although both weight and volume measurements are included, readers are strongly encouraged to measure by weight

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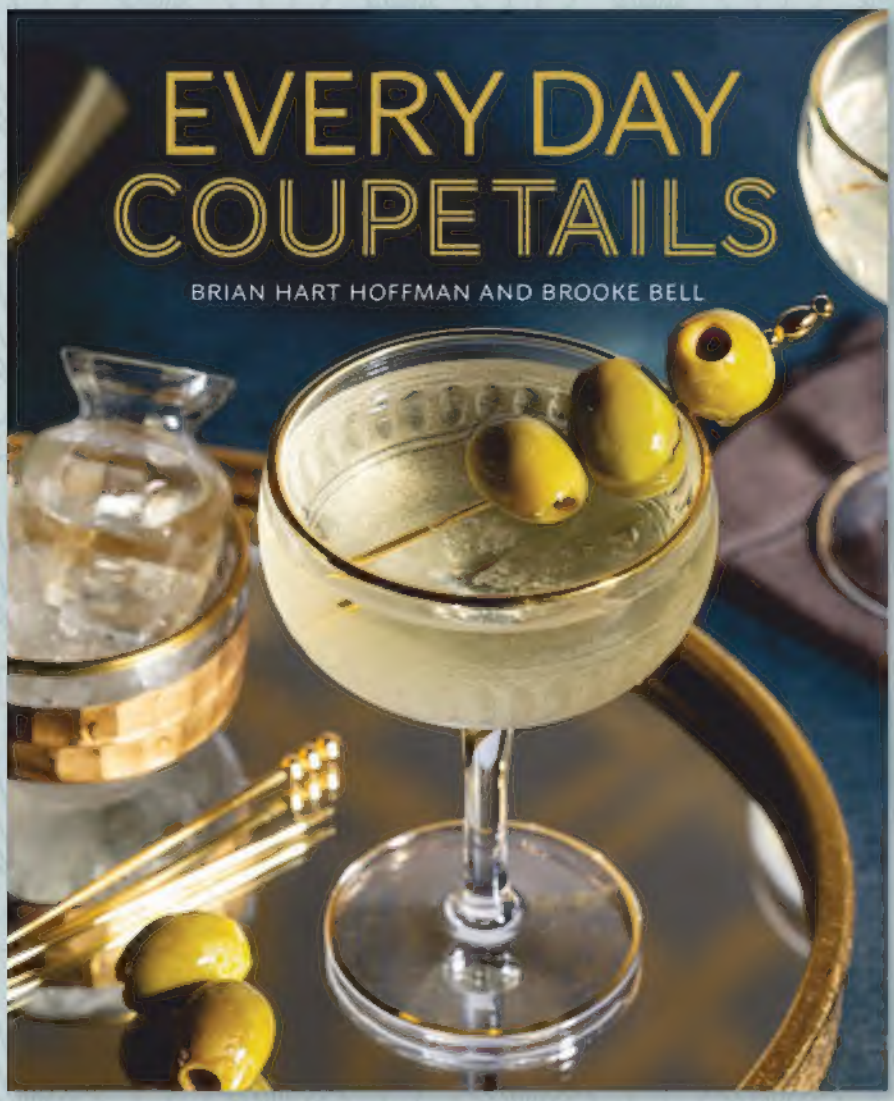
**Page 113**—Photo by Matthew Septimus

### recipe corrections

While we aim for perfection with each of our recipes, we do make the occasional mistake. Here are recent corrections.

*MARCH/APRIL 2025*
***Strawberry-Almond Custard Cake, page 77***
For Roasted Strawberry Mascarpone Whipped Cream, granulated sugar should be 2 tablespoons (24 grams), mascarpone cheese should be slightly softened, and roasted strawberries should be cooled completely before chopping.

*JANUARY/FEBRUARY 2020*
***Brooklyn Blackout Cake, page 107***
Whipped Chocolate Frosting recipe has been fully revised and updated at *bakefromscratch.com*.

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Find Rose on Instagram at @realbakingwithrose and at *realbakingwithrose.com*.

BY ROSE LEVY BERANBAUM

I was seriously offended, many years ago, when my late husband, Elliott, who was a doctor (ergo, a scientist), called me an alchemist. I thought he was putting me down, because my vision of an alchemist was one who spun hay into gold. This wasn't undesirable, but not my goal, which was to create foolproof gold standard recipes. One day I thought to ask Elliott what exactly he meant by calling me an alchemist, and it actually was a most profound compliment. Elliott explained that scientists have many theories often proven wrong but, as an alchemist, I test and retest until the recipe is perfected. The uh-oh moment arrived, however, when he went on to say that a true professional doesn't need to test quite as much as I did and that I wouldn't have to if I had a full understanding of each ingredient!

I immediately ordered the USDA book *The Composition of Foods*. This decreased the number of tests, but there were still many until I was satisfied that I had reached the best version of the recipe.

Further research into ingredients, particularly butter and flour, led me to create what I am now known for on Wikipedia and elsewhere: the reverse-creaming method. But I didn't actually create the method—I created it using butter. And butter gives a far superior flavor than shortening. Conventional wisdom dictated that this method, found in many baking books in the 1950s using shortening, could not be achieved with butter. (Full disclosure: Even as a very young child, whenever I was told not to do something, I wanted to know why not, and often, I would try it! And there was so little I didn't question, my grandmother told me I had a face like a question mark.) When it came to butter, I discovered that if its temperature was between 65°F (18°C) and 75°F (24°C), it would work perfectly for the reverse-creaming method, which starts by combining all the dry ingredients and mixing them with the butter and about one-fourth of the liquid in the recipe. This coats the flour just enough to prevent it from becoming too strong, which would result in a tough texture in the baked cake.

The most important ingredient for cake-baking is flour. The difference between bleached and unbleached is significant. Unbleached flour granules are smooth, comparable to ball bearings, so when mixed with the other ingredients, they are not capable of distributing among (a.k.a. emulsifying with) the other ingredients evenly. Bleaching serves to roughen these flour granules, enabling them to grab onto the other ingredients and disperse them through the batter, which results in a cake with a finer and more tender texture. I've found that with either the reverse-creaming method or the traditional creaming method, using unbleached flour not only creates a less tender, coarser, and darker cake crumb, due to its slightly higher protein, but it also causes the center of the cake to collapse toward the end of baking. (If you only have unbleached flour, best to use a tube pan because it has no center to fall!)

Another important thing to consider about flour is that if you are measuring it by weight, you will get consistent results. If you are measuring by volume using measuring cups, the amount of flour can vary significantly depending on the method you use (e.g., lightly spooned into the cup or dipping the cup in and sweeping off the excess). Too much flour results in a denser, drier baked cake.

Texture has a profound influence on flavor. Understanding more about flour will give you much greater control and the best texture and flavor in your cakes. Read even more about flours in my blog post "The Power of Flour" at *realbakingwithrose.com*.

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